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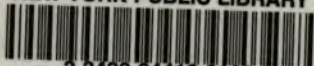
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King's Daughters cook book : 680 recipes

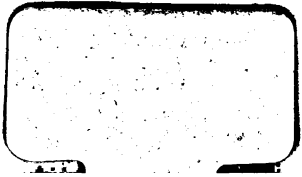


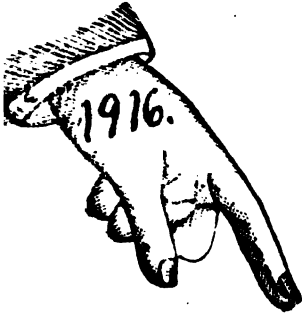
KING'S DAUGHTERS COOK BOOK

compiled by
KING'S DAUGHTERS *of* DULUTH
for
STONE-ORDEAN-WELLS-COMPANY
DULUTH



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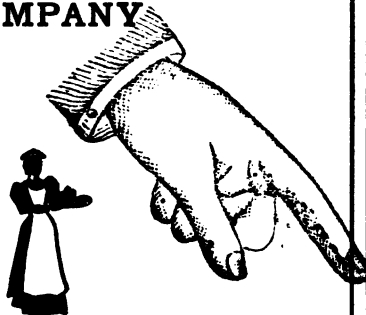


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King's Daughters Cook Book

*680 Recipes selected and compiled by The
King's Daughters Society of Duluth
for*

**STONE-ORDEAN-WELLS
COMPANY**



**DULUTH, MINNESOTA:
STONE-ORDEAN-WELLS COMPANY.**

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Beverages.

Hot Chocolate.

1 square chocolate.	1 qt. milk.
2 tblsp. sugar.	Pinch Hiawatha salt.
2 tblsp. hot water.	

Boil the milk in a double boiler. Put first three ingredients in a small saucepan and boil about 10 minutes, stirring constantly. Add gradually 1 pt. of the hot milk. Let boil a few minutes, and add to remaining milk. When done, beat with Dover egg-beater to prevent scum forming.

Iced Chocolate.

4 oz. grated chocolate.	Flavor with Nokomis va-
6 oz. granulated sugar.	nilla and Blue Bird
1 qt. hot water.	cinnamon.
Whipped cream.	

Mix chocolate and sugar. Add water to dissolve sugar and cook until it strings. Add 1 qt. of hot water; place on a moderate fire. Boil until thick like a syrup. Take from fire and stir while cooling. Add flavorings. Serve in tall glasses partly filled with cracked ice. Add a spoonful of whipped cream to each. This will keep in a glass jar for several days.

Boiled Coffee.

1 cup Empress coffee.	1 cup cold water.
1 egg (previously washed).	6 cups boiling water.
	$\frac{1}{8}$ tsp. Hiawatha salt.

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Beat egg lightly, crush shell, mix with coffee and $\frac{1}{2}$ cup cold water; add boiling water and boil 3 minutes from time it begins to boil. Stir down and add remaining $\frac{1}{2}$ cup cold water. Set back on stove where it will keep hot. Let stand 10 minutes.

Drip Coffee.

One heaping tblsp. finely ground Empress Coffee to each cup.

Put powdered coffee in a flannel cloth and lay over top of coffee pot. Pour over this the desired amount of boiling water. Have coffee pot hot before serving. Serve at once. (If desired stronger, let drip the second or third time.)

Claret Punch.

1 qt. cold water.	Few shavings lemon
$\frac{1}{2}$ cup Hiawatha raisins.	rind.
2 cups sugar.	$1\frac{1}{2}$ cups orange juice.
2 inches Nokomis stick	$\frac{1}{2}$ cup lemon juice.
cinnamon.	1 pt. claret wine.

Put raisins in cold water, bring slowly to boiling point, boil for 20 minutes: strain, add sugar, cinnamon, lemon rind, and boil 5 minutes. Add fruit juice, cool, strain, pour in claret, and dilute with ice-water.

Dandelion Wine.

$\frac{1}{2}$ gal. dandelion blossoms.	4 oranges.
1 gal. boiling water.	4 lemons.
	3 lbs. sugar.

Let blossoms stand in boiling water for 24 hours. Strain and add the sliced fruit. Stand again for 24 hours; strain and add sugar. Put

BEVERAGES.

aside to ferment for about 6 weeks. Then seal until wanted.

Eggnog.

$\frac{1}{2}$ pt. coffee cream.	1 small glass whisky.
1 egg.	Sweeten to taste.

Beat egg very light; gradually pour on the whisky. Add sugar and beat in the cream. Put whipped cream on top and stand aside to get thoroughly cold.

Fruit Punch, I.

1 pt. water.	2 bananas.
1 lb. sugar.	$\frac{1}{2}$ lb. stoned cherries.
Grated rind of 1 lemon.	Juice of 6 lemons.
1 can grated Nokomis	2 qts. Apollinaris water.
pineapple.	1 doz. strawberries.

Boil the first three ingredients for 5 minutes. Strain, and while hot slice in the bananas; add the pineapple and cherries. Cool, and when ready to serve add the lemon juice. Put into a bowl with a block of ice, and pour over it the Apollinaris. At the last minute add the strawberries.

Fruit Punch, II.

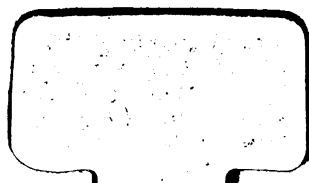
1 qt. cold water.	2 cups sugar.
2 cups Hiawatha grated	1 cup orange juice.
pineapple.	$\frac{1}{2}$ cup lemon juice.

Boil 1 cup of water and the sugar until dissolved. Cool, and add the other ingredients.

Ginger Bootleg.

Fill tall thin glasses $\frac{1}{4}$ full of cream and pour in ginger ale to fill glass.

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Breads and Muffins.

Baking Powder Biscuit.

1 cup flour.	Hiawatha salt to taste.
2 tsp. baking powder.	Sweet milk enough to
1 tsp. lard.	make dough.

Sift flour, baking powder, and salt together several times. Add lard and mix thoroughly. Hastily add milk, mix lightly, roll out, and bake in quick oven. Put a small piece of melted butter on top of each biscuit before baking. Enough for five people.

Baking Powder Cinnamon Rolls.

2 cups flour.	¾ cup milk.
4 tsp. baking powder.	½ cup butter.
½ tsp. Hiawatha salt.	½ cup sugar.
½ tblsp. butter.	4 tsp. Blue Bird cinna-
1½ tblsp. lard.	mon.

Sift dry ingredients several times; then add shortening, cutting and mixing with a knife. Add milk. Roll dough out into sheet about one half inch thick and spread with a mixture made of the remainder of the ingredients. Then roll the dough like jelly roll, pressing the ends together to keep sugar mixture in, and cut into slices one half inch thick. Place in baking pan and bake 12 minutes in hot oven.

Beaten Biscuit.

1 heaping qt. flour.	Pinch of salt.
1 dessert spoon lard.	¾ cup milk.
¾ cup water.	

BREAD AND MUFFINS.

Sift flour, add lard, salt. Fill the cup of milk to the top with ice-water and add to other ingredients. Put through meat chopper 7 times. Roll out and beat with rolling pin. Cut out with biscuit cutter and pierce with three-tyned fork through to pan. Bake in hot oven 20 minutes. Turn off gas and soak with heat 10 minutes.

Beaten Bread.

2 cups milk or water.	2 tsp. sugar.
1 tblsp. fat.	$\frac{1}{2}$ yeast cake.
2 tsp. Hiawatha salt.	$\frac{1}{2}$ cup water.

Flour.

Put the water or milk, salt, sugar, and fat in a bowl. Dissolve yeast in warm water and add it; then add flour enough to make a batter. Beat until flour is well mixed and allow it to rise. Add more flour to make a stiff dough; beat hard for 5 minutes. Place in pans and, when double its bulk, bake about $\frac{3}{4}$ of an hour.

Blueberry Muffins.

$\frac{1}{4}$ cup butter.	4 tsp. baking powder.
$\frac{1}{3}$ cup sugar.	$\frac{1}{2}$ tsp. Hiawatha salt.
1 egg.	1 cup sweet milk.
2 $\frac{2}{3}$ cups flour.	1 cup blueberries.

Cream butter and sugar, add gradually egg, well beaten, sifted flour and baking powder. Reserve $\frac{1}{4}$ cup flour to mix with berries and add lastly.

Boston Brown Bread.

3 cups graham flour.	1 cup Hiawatha
1 cup cornmeal.	molasses.
2 cups sweet milk.	2 tsp. Hiawatha soda in
1 cup sour milk.	sour milk.

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Sift flour and corn meal together. Add the other ingredients. Put in greased baking-powder cans and steam 3 hours.

Bran Biscuit.

2 cups bran.	1½ cups sour milk.
1 cup whole wheat flour.	¼ cup butter.
1 tsp. Nokomis soda.	3 tbsps. Wampum molasses.

Melt butter, mix well, and bake in iron gem pans.

Bran Muffins.

2 cups bran.	1 egg.
¾ cup flour.	1 cup milk.
½ cup Hiawatha molasses.	1 tsp. Blue Bird soda.
	½ tsp. Nokomis salt.

Put in greased muffin tins and bake 20 minutes.

Bread—Short Process.

2 cups boiling water.	¼ yeast cake (dissolved
2 tbsps. shortening.	in ¼ cup tepid water).
1 tbsps. sugar.	6 cups flour.
1½ tsp. Hiawatha salt.	

Mix fat, salt, and sugar in boiling water. Let cool to lukewarm temperature; then add yeast cake which has been dissolved in tepid water. Add ½ the flour and beat thoroughly. Add remaining flour and knead until elastic. Keep in warm place until doubled in bulk. Knead again and shape in loaves. Let rise until double in bulk again. Bake in hot oven, reducing temperature after first few minutes.

BREAD AND MUFFINS.

Bread Sticks.

1 cup milk.	$\frac{1}{4}$ yeast cake.
$\frac{1}{2}$ cup butter.	$\frac{1}{2}$ cup water.
2 tblsp. sugar.	White of 1 egg (beaten).
$\frac{1}{2}$ tsp. Hiawatha salt.	About 4 cups flour.

Make a stiff dough, and knead until smooth. Let it rise until double its bulk. Knead again, then shape into sticks. Roll a small piece of dough into a ball, then into a stick, which should be a foot long and about the diameter of the little finger. Place in bread-stick pans or on iron sheets and let the sticks rise until light. Bake in a moderate oven.

Brown Bread.

$\frac{1}{2}$ lb. sugar.	1 yeast cake.
$\frac{1}{2}$ tsp. Hiawatha salt.	8 tblsp. shortening.
3 pts. lukewarm water.	$2\frac{1}{2}$ qts. white flour.
8 tblsp. Nokomis molasses.	$2\frac{1}{2}$ qts. white and rye flour mixed.

Dissolve the yeast cake in $\frac{1}{2}$ pint of the water. Mix all in the order given. Knead and raise. This makes three large and three small loaves.

Chocolate Muffins.

1 egg.	1 tsp. Wampum soda.
1 cup sugar.	1 tsp. cream of tartar.
1 cup sour cream or milk.	1 cup flour.
3 tsp. melted chocolate.	1 tsp. butter, or lard when milk is used.

Cream butter and sugar, add the beaten egg. Mix dry ingredients and add these alternately with the milk to mixture. Add the melted chocolate and bake in buttered gem tins 25 minutes.

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Corn Muffins.

$\frac{1}{2}$ cup corn meal.	1 cup sweet milk.
Butter, size of an egg.	3 tsp. baking powder.
$1\frac{1}{2}$ cups flour.	2 eggs.
3 tsp. sugar, level.	

Beat all together, adding butter melted. Bake in muffin tins in a quick oven.

Cornmeal Puffs.

8 tblsp. cornmeal.	6 well-beaten eggs.
1 qt. boiling water.	1 tblsp. sugar.

Stir cornmeal and sugar into boiling water. Boil 5 minutes, stirring constantly. When cool, add eggs well beaten. Bake in buttered gem pans about $\frac{1}{2}$ hour.

Cream Toast.

2 tblsp. butter.	1 tsp. Hiawatha salt.
2 tblsp. flour.	2 cups milk.
6 or 8 slices hot toast.	

Melt the butter, add the flour mixed with salt, and blend thoroughly; add hot milk slowly and stir until smooth. Remove from the fire at boiling point and pour over the hot toast. A richer sauce is made using $\frac{1}{4}$ cup butter. One cup of grated cheese may be added to the sauce if desired.

Currant Biscuit.

4 cups flour, measured after sifting.	1 cup brown sugar.
3 tsp. baking powder.	$1\frac{1}{2}$ cups Hiawatha currants.
1 tblsp. butter.	Milk to mix.

Mix to a very soft dough with milk. Use small cutter, and bake in moderate oven.

BREAD AND MUFFINS.

Date Muffins.

1 egg.	2 tsp. baking powder.
$\frac{1}{2}$ cup butter.	$\frac{3}{4}$ cup milk.
$\frac{1}{4}$ cup sugar.	1 tsp. Blue Bird vanilla.
$\frac{1}{2}$ lb. dates, cut fine.	Pinch Hiawatha salt.
$1\frac{1}{2}$ cups flour.	

To the butter (creamed) add egg well beaten, then the sugar; add the dates, which have been rolled in a little of the flour; then the milk, and lastly flour, baking powder, salt, and vanilla. Bake in muffin pans.

Dutch Whole Wheat Bread.

2 qts. whole wheat	1 cup broken walnuts.
flour.	1 cup Hiawatha raisins.
1 cup granulated sugar.	1 qt. lukewarm water.
2 tblsp. Hiawatha salt.	1 yeast cake.

Sift together the flour, sugar, and salt; add walnuts and raisins and mix well; then stir in slowly the water, in which the yeast cake has been dissolved. Have mixture as stiff as can be stirred and thoroughly mixed before filling well greased pan one half full. Let rise to twice its bulk and bake in medium hot oven 45 minutes, or until it shrinks from sides of pan.

English Muffins.

2 cups milk.	1 tblsp. sugar.
$\frac{1}{2}$ yeast cake.	1 tsp. Hiawatha salt.
Butter, size of an egg.	4 cups sifted flour.

Scald milk, add butter and sugar; mix dry ingredients and pour onto them the heated mixture. Beat thoroughly. When lukewarm, add

KING'S DAUGHTERS COOK BOOK.

yeast cake and beat hard. Then in the morning put on molding board and knead very lightly by adding just a little flour. Cut into 20 rolls and put in buttered muffin rings. Bake in slow oven about 20 minutes.

Entire Wheat Gems.

8 tblsp. entire wheat flour.	Pinch Hiawatha salt.
2 tsp. baking powder.	2 tblsp. melted butter.
1 tblsp. sugar.	White flour.

Add enough milk to make batter stiff enough to drop from spoon. This makes 8 gems.

Four Hour Rolls.

3 pts. flour.	1 tblsp. butter.
1 cup warm water.	1 tblsp. sugar.
1 cup milk.	Pinch Hiawatha salt.
2 eggs, beaten lightly.	1 yeast cake.

Dissolve the yeast cake in warm water, add to the other ingredients and knead well. Let raise, cut into shape, let raise again, and bake quickly.

French Toast.

1 or 2 eggs.	1 cup milk.
$\frac{1}{4}$ tsp. Hiawatha salt.	6 or 8 slices stale bread.

Beat the eggs slightly, add salt and milk, dip the bread in the mixture. Have a hot and well-buttered griddle; brown the bread on one side, place $\frac{1}{4}$ teaspoon of butter on each slice, turn and brown on other side. Serve hot with cinnamon and brown sugar or maple syrup and butter.

BREAD AND MUFFINS.

Gluten Bread, I.

- | | |
|-----------------------|-------------------------------|
| 1 cup milk. | 1 tblsp. bacon drippings. |
| 1 yeast cake. | 2 cups Gluten flour. |
| 1 tsp. Hiawatha salt. | $\frac{1}{2}$ cup warm water. |

Scald the milk. Dissolve yeast cake in the warm water. When milk has cooled slightly, but is still warm, add yeast and other ingredients. Stir just long enough to remove all lumps. Place in a greased loaf tin in a warm place. When raised to the top of the pan (after about 2 hours), bake in a moderate oven.

Gluten Bread, II.

- | | |
|---------------------|-----------------------|
| 1 qt. scalded milk. | 1 tsp. Hiawatha salt. |
| 1 yeast cake. | 2 qts. flour. |
| Whites 2 eggs. | |

Scald milk; when cool, put in the yeast cake. Add beaten whites of eggs, salt, and flour. When light, bake for $1\frac{1}{2}$ hours.

Graham Gems.

- | | |
|-----------------------------|------------------------|
| 2 eggs. | 2 cups sour milk. |
| $\frac{1}{2}$ cup cream, or | 1 tsp. Blue Bird soda. |
| 2 tblsp. butter. | Graham flour. |

Graham flour enough to make rather stiff dough. Bake in muffin tins.

Graham Puffs.

- | | |
|-------------------------|-----------------|
| 1 cup graham flour. | 1 tblsp. sugar. |
| 1 cup white flour. | 2 cups milk. |
| 3 eggs. | Hiawatha salt. |
| 1 tblsp. melted butter. | |

Mix the flour; beat the eggs very light and add the sugar, salt, and milk to them; lastly, the flour, then mix until smooth. Add 1 tablespoon-

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ful of melted butter. Put in muffin irons and bake 1 hour in moderate oven.

Johnny Cake.

1 cup corn meal.	1 tsp. Blue Bird soda.
1 cup white flour.	$\frac{1}{2}$ cup sugar.
1 cup sour cream	$\frac{1}{2}$ tsp. Hiawatha salt.
(thick).	2 eggs, not beaten.

Put all but eggs and sour cream into flour sifter. Sift into bowl. Break in eggs and add sour cream. Stir lightly and pour into well buttered shallow pan. Bake 20 minutes.

Muffins for Two.

1 tblsp. butter.	1 egg.
1 tblsp. sugar.	$\frac{1}{2}$ cup sweet milk.
1 cup flour.	Hiawatha salt.
1 tsp. baking powder.	

Very good when chopped dates are added.

Nut Bread.

2 cups sour milk.	1 tsp. baking powder.
$\frac{3}{4}$ cup sugar.	1 tsp. Hiawatha soda dissolved in milk.
1 tsp. Hiawatha salt.	1 cup nuts, or $\frac{1}{2}$ cup dates
2 $\frac{1}{2}$ cups graham flour.	and $\frac{1}{2}$ cup nuts.
1 cup white flour.	

Mix well and place in greased bread tins. Bake 45 minutes. This makes two loaves.

Orange Bread.

1 yeast cake.	1 tsp. Hiawatha salt.
$\frac{1}{4}$ cup lukewarm water.	2 tblsp. sugar.
1 cup orange juice.	1 egg yolk.
2 tblsp. butter.	4 cups bread flour.

Soften yeast cake in lukewarm water; mix and add to orange juice and rind the melted but-

BREAD AND MUFFINS.

ter, salt, sugar, and egg yolk, beaten light; then stir in flour for a dough. Knead until dough is smooth and elastic; cover and set aside until double in bulk. Divide in two pieces and shape to fit lengthwise of a brick-loaf bread pan. When again nearly double in bulk, bake 1 hour.

Used for plain bread and butter, or any variety of cheese or sweet sandwiches, or to serve with cocoa or tea.

Penny Puffs.

1 yeast cake.	2 rounding tblsp. of lard
2 eggs.	dissolved in 2 cups hot
$\frac{1}{2}$ cup sugar.	water.
1 tblsp. Hiawatha salt.	Flour.

Soak yeast in $\frac{1}{2}$ cup of lukewarm water. Mix all ingredients excepting yeast and flour. When lukewarm, add yeast and enough flour to make the mixture too thick to stir. Mix a little with the hands and set in a warm place to raise. When light, knead down and put in the icebox. This will keep for several days in a cool place. If wanted for breakfast, pinch off at night and place in buttered gem pans. Rub a little butter on top so that a crust will not form and set in a warm place over night. If wanted for lunch, pinch off in the early morning. Bake in hot oven for 10 minutes.

Pop-Overs.

1 egg, beaten thoroughly.	1 cup sifted flour.
1 cup sweet milk.	1 tsp. Hiawatha salt.

Add flour little at a time. Beat until free from lumps. Bake in hot gem pans in *very* hot oven.

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Potato Rolls.

1 qt. potatoes. 1 cup milk.
2 tblsp. butter. 2 eggs.
2 tblsp. sugar. Cake flour.
1 yeast cake.

Cut potatoes up raw, then boil and mash fine; while hot, add butter, sugar, and milk. Then add beaten eggs and cake flour. Add 1 yeast cake and let rise. Add flour to make soft dough and let rise again. (If there is time, punch down and let rise again.) Roll out, cut with biscuit cutter, fold over, let rise, and bake.

Prune Rolls.

$\frac{1}{2}$ lb. prunes. Melted butter or part
Sugar to sweeten. lard.

Soak $\frac{1}{2}$ pound prunes over night. Stew until very tender and run through a colander to remove stones and skins. If not sweet enough, add a little sugar. Use any good recipe for rolls. Roll out thin, cut with a biscuit cutter. Dip each round in melted butter (half lard will do), and on top of each biscuit put 1 large teaspoon of prunes. Let rise very light before baking. Chopped almonds sprinkled over top makes a nice addition.

Quick Graham Bread.

2 cups sweet milk. 2 cups graham flour.
 $\frac{1}{2}$ cup Nokomis 1 cup white flour.
molasses. 1 tsp. baking powder.
1 tsp. Blue Bird soda.

Sift flour and baking powder together. Dissolve soda in molasses. Mix all together. Should be a little stiffer than cake dough. Bake in a loaf for 1 hour in rather a slow oven.

BREAD AND MUFFINS.

Raisin Bread.

- | | |
|-----------------------|----------------------------|
| 1 egg. | 1 cup Hiawatha raisins. |
| 1 cup sugar. | 1 cup chopped nuts. |
| 4 cups flour. | 1 tsp. Hiawatha salt. |
| 4 tsp. baking powder. | 1 $\frac{3}{4}$ cups milk. |

Mix and let stand 20 minutes; then bake 1 hour.

Rice Muffins.

- | | |
|-----------------------------|----------------------------------|
| 2 $\frac{1}{2}$ cups flour. | 1 tsp. Hiawatha salt. |
| 1 cup boiled Hiawatha rice. | 1 cup milk. |
| | 1 egg, well beaten. |
| 2 tsp. baking powder. | $\frac{1}{4}$ cup melted butter. |

Sift together thoroughly the flour, baking powder, and salt. Add rice, working in with tips of fingers, and gradually the milk, eggs, and butter. Bake in gem pans.

Rich Corn Cake.

- | | |
|--------------------------|-----------------------------------|
| 1 cup corn meal. | $\frac{1}{2}$ tsp. Hiawatha salt. |
| 1 cup white flour. | $\frac{3}{8}$ cup milk. |
| 4 tsp. baking powder. | 2 eggs. |
| $\frac{1}{4}$ cup sugar. | $\frac{1}{4}$ cup melted butter. |

Mix and sift dry ingredients. Add milk gradually, eggs well beaten, and butter. Bake in buttered shallow pan in a hot oven.

Rolled Oats Bread.

- | | |
|----------------------------|--------------------------------------|
| 2 cups Wampum rolled oats. | $\frac{3}{4}$ cup Hiawatha molasses. |
| 1 cup boiling water. | 1 tsp. Blue Bird salt. |
| 1 cup compressed yeast. | |

Pour boiling water on oats and let stand until cool. Stir in enough white flour for thin dough

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(about $3\frac{1}{2}$ cups). Knead, not long, but carefully; let rise until double its size. Knead again, put in pan, and let rise again until double its size. Bake 40 minutes in moderate oven.

Sally Lunn Raised Gems.

1 cup milk.	3 tblsp. yeast.
1 egg.	$\frac{1}{2}$ cup butter and lard.
Hiawatha salt.	$1\frac{3}{4}$ pts. flour.

Scald milk, add butter and lard. When it is lukewarm, dissolve yeast in it. Add flour, and lastly, beaten egg. Drop with a spoon into greased gem-pans and stand aside for an hour or until light. Bake in hot oven 20 minutes.

Scotch Short Bread.

2 cups flour.	1 cup butter.
1 tsp. Wampum corn-starch.	$\frac{1}{2}$ cup sugar.

Cream butter and sugar. Add gradually flour and cornstarch sifted together. Knead carefully with the hands into two round cakes. Do not use rolling pin. Pinch around the edges and prick all over with a fork. Place on waxed paper and bake in a very moderate oven until a golden brown.

Soft Graham Bread.

$1\frac{1}{2}$ cups warm water.	$\frac{1}{2}$ yeast cake.
2 tblsp. Hiawatha molasses.	$\frac{1}{4}$ cup warm water.
2 tblsp. fat.	$1\frac{1}{2}$ cups white flour.
2 tsp. Hiawatha salt.	$2\frac{1}{2}$ or 3 cups graham flour.

Mix liquids, salt, fat, and dissolved yeast; add white flour and then enough graham flour to

BREAD AND MUFFINS.

make a stiff batter. Beat until thoroughly mixed, smooth and elastic. Let rise until very light; beat again, and pour into greased pan. Let rise, and bake.

Sour Cream Biscuit.

2 cups flour.	2 tblsp. shortening.
1 tsp. Hiawatha salt.	$\frac{1}{2}$ tsp. Wampum soda in
3 tsp. baking powder.	1 cup sour cream.

Sift together 5 times flour, salt, and baking powder. Work in fat and cream. Use small cutter and let stand in a cool place to raise 1 hour or more.

Spanish Buns.

2 cups brown sugar.	2 tsp. baking powder.
$\frac{3}{4}$ cup butter.	2 tsp. Hiawatha cinna-
1 cup milk.	mon.
4 eggs.	1 tsp. Hiawatha cloves.
2 cups flour (large).	

Cream butter, add sugar, then beaten yolks: Mix dry ingredients and add to mixture alternately with milk. Add beaten whites, and bake in tiny gem tins about 25 minutes.

Swedish Flat Bread.

6 large potatoes.	Flour.
1 tsp. Hiawatha salt.	

Boil and mash the potatoes. Add salt and enough flour to make a stiff dough. Roll out as thin as paper, cut in large squares, and bake on top of the stove without any pan, turning when brown. Fold the four corners of each into the center and serve with butter, sugar, and Nokomis cinnamon.

KING'S DAUGHTERS COOK BOOK.

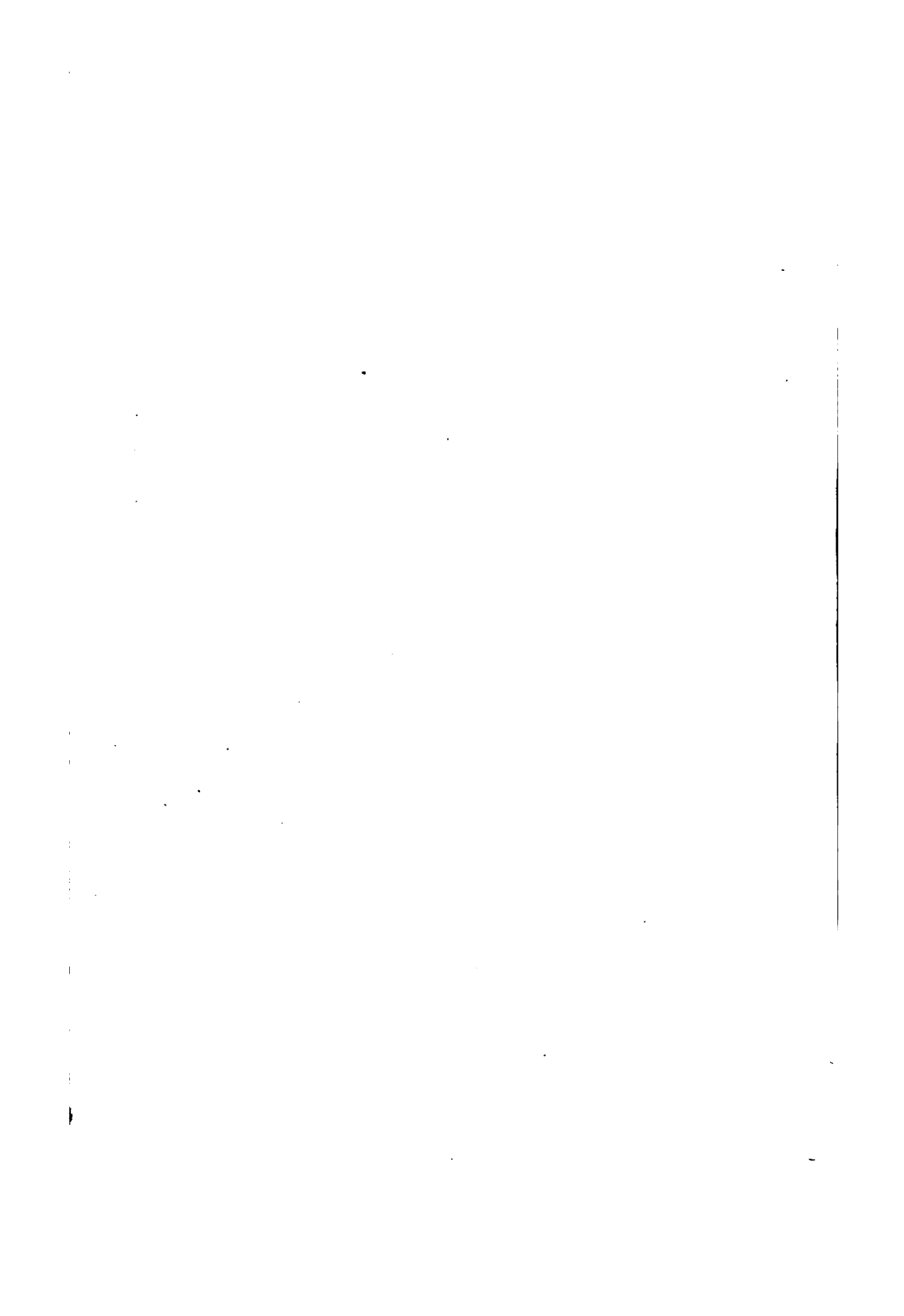
Whole Wheat Muffins.

1 egg.	1 cup milk.
3 tblsp. sugar.	2 tsp. baking powder
2 cups entire wheat	sifted into flour.
flour.	

Have gem pan hot, and, after beating a little, put batter in pan and bake.

Zwiebach.

Take bakers', or, if desired, a bread that has been sweetened for the purpose, and cut in 1 inch slices. Brown in a slow oven.



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} Because

Waffles, Griddle Cakes.

Buckwheat Cakes.

3 cups buckwheat. $\frac{1}{2}$ tsp. Hiawatha salt.
2 tsp. baking powder. Milk.

Mix with milk into thin batter and bake at once on hot griddle. Add bacon fat if not browning well.

Old-fashioned Buckwheat Cakes.

$\frac{1}{2}$ tsp. Hiawatha salt. $\frac{1}{3}$ cup white flour.
2 cups lukewarm water. $\frac{1}{2}$ tsp. Blue Bird soda.
1 yeast cake. 1 tblsp. Nokomis
 $1\frac{1}{4}$ cups buckwheat flour. molasses.

Mix first 5 ingredients, cover and set in a warm place over night. In the morning add about $\frac{1}{2}$ teaspoon soda in little hot water, and 1 tablespoon molasses.

Corn Pancakes.

2 teacups corn meal. 2 eggs. $\frac{1}{2}$ tsp. soda.
1 tsp. Blue Bird salt. $1\frac{1}{2}$ cups sour milk.

Beat eggs separately. Mix meal, salt, and soda together. Add sour milk, yolks of eggs, and beat thoroughly. Add beaten whites. Bake quickly.

Flannel Cakes.

2 cups Indian meal 2 eggs. 1 cup milk.
(yellow). 2 tblsp. flour.
 $1\frac{1}{2}$ cups boiling water. 2 heaping tsp. baking
1 tsp. Hiawatha salt. powder.

KING'S DAUGHTERS COOK BOOK.

Mix in order given, drop from spoon over a hot, greased griddle, and fry until crisp and brown.

Rye Pancakes.

1½ pts. rye meal.	2 eggs.
½ pt. Indian meal.	1 tsp. Nokomis soda.
3 tblsp. Blue Bird molasses.	Pinch Hiawatha salt.

Mix with milk stiff enough to drop from spoon. Drop into boiling fat until brown.

Sour Milk Griddle Cakes.

2 eggs.	3 tblsp. melted butter.
2 cups flour.	1 tsp. Wampum soda
2 cups buttermilk.	dissolved in hot water.

Do not stir until ready to use. Then beat very hard for 5 minutes and bake on a hot griddle.

Waffles, or Pancakes.

3 eggs.	Hiawatha salt.
3 cups sweet milk.	3 tsp. melted butter.
3 cups sifted flour.	3 tsp. baking powder.

Mix well and add the whites of eggs beaten stiff just before cooking.

Virginia Waffles.

1½ cups boiling water.	1½ tblsp. baking powder.
½ cup white corn meal.	1½ tsp. Hiawatha salt.
1½ cups milk.	Yolks 2 eggs.
3 cups flour.	2 tblsp. melted butter.
3 tblsp. sugar.	Whites 2 eggs.

Cook meal in boiling water 20 minutes. Add milk, dry ingredients mixed and sifted, yolks of eggs well beaten, butter, and whites of eggs beaten stiff.

Eggs.

Baked Eggs in Ramekins.

6 eggs. 1 tblsp. butter.
6 tblsp. cream. Hiawatha salt.
Blue Bird paprika.

Place an egg in a buttered ramekin; add 1 tablespoon cream to each, and a little butter. Season and bake slowly about 10 minutes. Serve hot for breakfast or lunch.

Baked Eggs with Cheese.

4 eggs. A few grains Nokomis
1 cup grated cheese. cayenne pepper.
1 cup fine bread crumbs. $\frac{1}{4}$ tsp. Hiawatha salt.

Break eggs into buttered dish and cook in oven till they turn white around the edge. Cover with mixture of cheese, crumbs, and seasoning. Brown in very hot oven.

Florentine Eggs.

4 tblsp. mushrooms. 1 tblsp. flour.
1 onion. 1 cup hot milk.
2 tblsp. butter. 6 eggs (hard boiled).

Chop mushrooms and onion, cook in butter and flour, add 1 cup milk. Add chopped yolks of eggs and garnish with whites, cut in rings.

Eggs Benedict.

Place on a round slice of toast a small and very thin slice of broiled ham, then a slice of

KING'S DAUGHTERS COOK BOOK.

broiled tomato, and on top of this a poached egg.
Cover with Hollandaise sauce.

Egg à la Golden Rod.

3 hard boiled eggs.	$\frac{1}{4}$ tsp. Hiawatha salt.
1 tblsp. butter.	$\frac{1}{8}$ tsp. Wampum pepper.
1 tblsp. flour.	5 slices toast.
1 cup milk.	Parsley.

Make a thin white sauce with flour, butter, milk, and season. Separate yolks from whites of eggs; chop whites finely and add to sauce. Cut slices of toast lengthwise, arrange on platter, and pour sauce over. Force the yolks through a potato ricer. Sprinkle on top. Garnish with parsley and remaining toast cut in points.

Eggs à la Langham.

6 good-sized potatoes.	6 eggs.
$\frac{1}{4}$ cup cream.	$\frac{1}{4}$ cup grated cheese.
1 tsp. Hiawatha salt.	$\frac{1}{4}$ tsp. Nokomis pepper.

Bake potatoes till done. Take from oven and remove inside, leaving skin intact. Mash inside and season; refill skins. Poach the eggs and place one on top of each potato. Sprinkle over a little cheese and place in oven till brown.

Creamed Onion in Croustades with Poached Eggs.

4 onions.	$\frac{3}{4}$ cup cream sauce.
4 thick squares bread.	4 eggs.

Boil onions till tender, mix with cream sauce. Take center out of bread half the depth of the slice, spread with butter, and let brown in the oven. Fill opening in hot bread with creamed onion, and set carefully a poached egg on each.

EGGS.

Eggs and Tomatoes.

1 can Nokomis tomatoes. 2 cloves.
Hiawatha salt, mustard 1 onion (chopped).
and paprika to taste. 5 eggs (well beaten).

Add onion, cloves, and seasonings to the tomatoes and cook until the onion is thoroughly tender and the whole reduced. Then add well-beaten eggs and keep over the fire until the eggs are set. Pour over buttered toast.

Eggs Cooked in Tomato.

6 fresh tomatoes. Buttered crumbs.
6 eggs.

Peel and put tomatoes on ice. When thoroughly chilled, scoop out centers; put one egg in each tomato. Fill remaining space with buttered crumbs. Bake 15 to 20 minutes. Serve hot.

Elgin Eggs.

6 slices stale bread $\frac{3}{4}$ inch thick. Enough milk to soak bread.
 $\frac{1}{2}$ tsp. Hiawatha salt. $\frac{1}{4}$ tsp. Hiawatha pepper.

Cut and trim slices of bread to look like doughnuts. Place in buttered baking dish and let soak in milk. Break one egg in center of each ring, sprinkle with salt and pepper and a few bits of butter. Bake till whites of eggs are set, but not brown.

Egg Ramekins.

$\frac{3}{4}$ cup Nokomis rice. Wampum paprika.
6 eggs. Grated cheese.
Pinch Hiawatha salt.

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Boil rice in two quarts boiling salted water till tender. Half fill buttered ramekins with cooked rice, drop a raw egg in each, and sprinkle with salt, pepper, and grated cheese. Set in pan of boiling water; cover, and bake in a moderate oven until eggs are set.

Omelet.

6 eggs.	1 cup cold milk.
1 tsp. butter.	$\frac{1}{2}$ tsp. Hiawatha salt.
1 tsp. flour.	

Melt butter, add flour and milk at the same time, and stir until smooth. Let cool and add salt, then fold in the beaten yolks and then the stiffly beaten whites. Bake in a moderate oven for 15 to 20 minutes. Serve at once.

Orange Omelet.

Juice and grated rind of 1 orange.	3 scant tsp. Nokomis powdered sugar.
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3 eggs, beaten separately.

Mix yolks, sugar, rind, and juice, lastly fold in the whites. Put in a greased pan and start to cook over a flame; finish cooking in the oven. Turn out on a hot platter and sprinkle thickly with powdered sugar; score on top with a red-hot poker. The last step is not necessary, but the burnt sugar adds a delicious flavor.

Rice Omelet.

1 cup cold boiled Hiawatha rice.	1 tblsp. melted butter.
1 cup hot milk.	3 well-beaten eggs.
1 tblsp. chopped green peppers.	1 tsp. Hiawatha salt.
	A dash of Wampum pepper.

EGGS.

Melt the butter in a pan and sauté the green peppers. Mix other ingredients and add them to the sautéed peppers. Place over a slow flame and when it begins to bubble, place in a moderate oven and bake to a golden brown or until it puffs up. Turn out on a hot platter and fold over. Serve at once, garnished with bacon and parsley.

Scotch Eggs.

2 hard boiled eggs. $\frac{1}{2}$ lb. sausage meat.

Remove shells from eggs, roll in flour, and cover with sausage meat. Roll in egg and fine bread crumbs twice and fry in deep fat. Serve surrounded with tomato sauce.

Scrambled Eggs, Country Style.

2 tblsp. melted butter. 4 eggs.

Put melted butter in omelet pan; turn in unbeaten eggs. Cook until white is partially set, then stir until cooked through. Season with Nokomis salt and pepper.

Spanish Eggs.

1 green pepper.	1 medium-sized onion.
$\frac{1}{2}$ pt. thick Hiawatha	6 eggs.
tomatoes.	1 tsp. butter.

Stew minced pepper, onion, and butter till a little brown. Add tomatoes. Break eggs into a porcelain-lined pan containing a bit of hot butter, and set in oven for 3 minutes. Slip off into a flat dish and pour the above sauce over and around.

Stuffed Eggs.

4 eggs.	1 tblsp. melted butter.
$\frac{1}{2}$ cup devilled ham.	1 cup white sauce.

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Boil eggs 15 minutes; when hard, shell and cut lengthwise. Remove yolks and mash, and add half the amount of devilled ham and enough melted butter to make consistency to shape. Make into balls size of original yolk and refill the whites. From remainder of mixture make a nest. Arrange eggs in nest and pour over cup of white sauce. Sprinkle with bread crumbs and bake until brown.



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Soups.

Asparagus Soup.

3 cups white soup stock.	½ cup butter.
1 cup asparagus.	½ cup flour.
2 cups cold water.	2 cups scalded milk.
1 slice onion.	Hiawatha salt.
	Nokomis pepper.

Mash and drain asparagus. Cut off tips and add stalks to cold water. Boil 5 minutes. Drain and add stock and onion. Boil 30 minutes. Rub through a sieve and add butter and flour cooked together. Add seasonings, milk.

Black Bean Soup.

1 pt. black or turtle beans.	½ tsp. Nokomis pepper.
5 qts. cold water.	2 tsp. Hiawatha salt.
1 onion.	Dash Nokomis celery salt.
1 small carrot.	Dash Worcester sauce.
1 small turnip.	Dash tabasco sauce.
Dash Hiawatha cayenne.	¼ tsp. Wampum cloves.
Pinch Blue Bird mustard.	1 bay leaf.
	1 lemon.
	2 eggs (hard boiled).

Wash and soak the beans over night. In the morning pour off the water and add 5 quarts of fresh water, also the sautéed onion, turnip, carrot, and celery salt. A little salt pork, cut into small pieces, or any stock at hand will add greatly. Boil the above and as the water boils away add fresh, to check the boiling and soften the beans. Simmer 4 or 5 hours, or until the

KING'S DAUGHTERS COOK BOOK.

beans are soft. Rub through a strainer and let boil again, with other flavorings added. Make a thickening of 1 tablespoonful of flour and 1 tablespoonful of butter; cook well and add a little of the juice. Add this to the bulk and stir for a minute. It will prevent the beans from settling.

Serve a slice of lemon in each soup plate and a slice of hard-boiled egg, or chopped egg if preferred. Philadelphia Black Bean Soup is made with the addition of a gill of sherry or port.

Consommé.

1½ lbs. beef.	2 bay leaves.
1½ lbs. veal.	Dash Nokomis pepper.
½ tsp. celery salt or a few outside stalks of celery.	½ tsp. Hiawatha salt. 1 pepper corn.

Cook all together until meat falls apart. Strain and set aside to cool. When cool, skim and measure the liquid. Place on the stove and to each quart of liquid add 1 egg white mixed with a little water. Bring to a boil, stirring constantly until all the sediment comes to the top. Strain, and it should be as clear as amber.

Corn Soup.

1 can Blue Bird corn.	½ tsp. Hiawatha salt.
2 cups cold water.	Dash Nokomis cayenne.
2 tblsp. chopped onion.	2 tblsp. butter.
2 cups scalded milk.	3 tblsp. flour.
½ tsp. Nokomis celery salt.	1 cup whipped cream.

Strain the corn. Melt butter in the scalded milk; thicken water with flour and stir into the milk; add seasonings and corn, and let boil until the proper consistency. Add whipped cream when serving.

SOUPS.

Cream Soup.

1 qt. soup stock.	3 tblsp. cream.
2 tblsp. butter.	1 egg yolk.
2 tblsp. flour.	Nokomis red pepper.

Boil stock, butter, and flour about 5 minutes. Beat the cream and yolk of egg and add to the soup. Do not let boil after adding the cream and egg. Season with red pepper and add whipped cream to each dish just before serving, if desired. This amount will serve 6 persons.

Cream of Barley Soup.

$\frac{1}{2}$ cup pearl barley.	$\frac{1}{2}$ cup cream or milk.
$\frac{3}{4}$ pts. veal or chicken broth.	Hiawatha salt.
	Nokomis pepper.

Wash barley, cover with water and boil for 5 minutes. Drain and add barley to soup stock; simmer until tender. Strain and reserve 2 table-spoons of the barley whole; the remainder rub through a sieve. Return all to saucepan and add cream or milk which has been scalded. Season and simmer for 5 minutes.

Cream of Cauliflower Soup.

$\frac{1}{2}$ cauliflower.	2 tblsp. butter.
1 pt. milk.	3 tblsp. flour.
1 tsp. Wampum onion extract.	Hiawatha salt.
	Nokomis pepper.

Soak the cauliflower in cold water 30 minutes. Cook until tender in boiling water. Melt butter, add to it flour, and cook well; add seasonings and milk and cook until thick; then add cauliflower pressed through a sieve and a cup of the water in which it was boiled.

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Cream of Celery Soup.

1 stalk celery.	1 tblsp. butter.
1 pt. water.	1 tblsp. flour.
1 pt. milk.	1 tsp. Hiawatha salt.
1 tblsp. chopped onion.	$\frac{1}{2}$ tsp. Wampum pepper.

Wash, scrape, and cut the celery in $\frac{1}{2}$ inch lengths. Cook in 1 pint boiling salted water until very soft. Mash in the water in which it was boiled. Cook onion and milk in a double boiler 10 minutes and add to the celery. Rub all through a strainer and boil again. Thicken with butter and flour; season, and boil 5 minutes. Strain into a tureen. Serve very hot.

Cream of Chicken Soup.

1 heaping tblsp. butter.	2 egg yolks.
1 heaping tblsp. flour.	1 cup cream.
1 pt. milk.	1 cup minced chicken.
1 qt. chicken stock.	Nokomis seasonings.

Place the butter and flour in a saucepan and mix over the fire; add the milk and stir until thickened. Add stock, and season to taste. Let simmer 15 minutes and place on the back of the stove. Add the yolks of eggs beaten with cream, and lastly the minced breast of roast or boiled chicken. Serve at once.

Cream of Green Pea and Spinach Soup.

1 cup Hiawatha peas.	$\frac{1}{4}$ cup flour.
$\frac{1}{2}$ peck spinach or $\frac{1}{2}$ can	1 tsp. Hiawatha salt.
Wampum spinach.	$\frac{1}{2}$ tsp. Blue Bird black
$\frac{1}{4}$ cup butter.	pepper.
2 cups hot cream.	1 qt. milk.

Heat the peas and while hot press through a sieve. Wash, drain, and cook the spinach and

SOUPS.

also press through a sieve (or if using canned spinach to a boil and press through sieve). Melt the butter and in it cook the flour. Add to this salt, pepper, and milk. Stir until boiling, then stir in spinach and pea purée and the cream. Serve with a spoonful of whipped cream and croutons.

French Soup.

2 tblsp. butter.	1½ qts. beef stock.
1 tblsp. flour.	Hiawatha salt.
1 small onion.	Wampum pepper.
2 cups Nokomis tomatoes.	Hiawatha celery salt.

Cook the butter, flour, and onion chopped fine until the flour browns. Add the tomatoes and cook 10 minutes longer. Strain and add to stock. Season.

Fruit Soup.

1 lb. dried Nokomis raspberries.	1 gal. water.
1 lb. dried blackberries.	Lemon or Nokomis pineapple juice.
1 lb. dried prunes.	Sugar.
1 lb. Wampum currants.	Blue Bird sago.
1 lb. Hiawatha raisins.	

Boil 6 hours slowly, strain twice, and add juice of lemon or pineapple. Add enough sugar to please taste and a small quantity of pearl sago which has been cooked until transparent. Serve hot for soup or bouillon, or cold with chopped ice.

Invalid's Broth.

3 lbs. round steak.	Nokomis red and black pepper.
1 qt. cold water.	
1 tsp. Hiawatha salt.	

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Wipe steak with a damp cloth; cut in small squares and put in a granite kettle with water and seasonings. Place in a hot oven, well covered, for an hour, stirring occasionally. Remove the meat and pass through the ricer, retaining all the juice. Do not strain.

Mushroom Bisque.

1 bunch parsley.	$\frac{1}{2}$ can mushrooms.
1 small onion.	1 tblsp. butter.
1 cup milk.	2 tblsp. flour.
2 cups soup stock.	

Boil onion, parsley, and soup stock together and strain. Add mushrooms sliced thin, stewed first in liquor 10 minutes. Put in milk, then add flour, butter, and boil. Serve in cups with a tablespoon of whipped cream on top.

Dark Mushroom Soup.

$\frac{1}{4}$ lb. fresh mushrooms.	1 pt. milk.
2 tblsp. butter.	1 cup beef stock.
1 heaping tblsp. flour.	Kitchen bouquet.

Fry the mushrooms in the butter and, when browned, add the flour and cook well. Add the milk, stock, and kitchen bouquet, and bring to a boil. Serve with a tablespoon of whipped cream to each plate.

Onion Soup.

4 cups shredded onion.	$\frac{1}{4}$ lb. butter.
1 qt. white stock.	2 egg yolks.
2 tblsp. flour.	1 qt. milk.

Cut the onions lengthwise and cover with water. Parboil and drain; then boil in the stock 15 minutes. Add milk, and thicken with the but-

SOUPS.

ter and flour cooked together. Add the yolks of eggs when ready to serve. Will serve 8 people.

Oyster Bisque.

1 pt. water.	1 parsley sprig.
1 pt. milk.	1 slice onion.
1 pt. cream.	1 tsp. Hiawatha salt.
1 qt. oysters with liquor.	Pinch Nokomis cayenne
2 egg yolks.	pepper.
1 bay leaf.	2 tblsp. butter.
1 celery stalk.	3 tblsp. flour.

Chop the oysters. Put the liquor and seasonings together and simmer on the back of the stove $\frac{1}{2}$ hour. Mash the oysters through a colander and thicken with flour and butter cooked and stirred together until smooth. Add the milk and cream, which has been heated, and let simmer 10 minutes. Add the eggs and cook 1 minute. Be sure not to let boil. Clams may be substituted for oysters. This will serve 8 people.

Plain White Soup.

8 cups water.	1 dessert sp. white sauce.
6 potatoes.	1 tblsp. butter.
3 onions.	1 tblsp. Hiawatha
$\frac{1}{2}$ cup cream or 1 cup	tapioca.
milk.	1 cup milk.

Boil together for 3 hours the water, potatoes, onions, white sauce, and butter. Rub through a sieve and add the tapioca, which has previously been soaked for an hour. Return the soup to the kettle and boil for 10 minutes, stirring frequently. Before taking from the stove, add cream or milk. A few boiled peas or asparagus points improve this soup.

KING'S DAUGHTERS COOK BOOK.

Party Soup.

1 chicken.	1 qt. cream.
1 stick cinnamon.	1 cup blanched almonds
2 pieces celery.	chopped fine.

Boil the chicken with celery and cinnamon. Let liquor settle and pour off clear stock. To 2 quarts of stock add 1 quart of cream and $\frac{1}{2}$ of chicken breast chopped fine. Mix in chopped nuts; thicken if necessary.

Potato Soup, I.

3 potatoes.	1 tsp. Blue Bird salt.
1 qt. milk.	$\frac{1}{2}$ tsp. Blue Bird pepper.
1 onion.	2 tblsp. butter.
2 celery stalks.	1 tblsp. flour.

Cook the potatoes in salted water with onion. When soft, mash and rub together in sieve. Scald milk with celery. Remove celery and add butter and flour creamed together. Add potatoes to milk and season. Let come to a boil and serve at once.

Potato Soup, II.

3 slices salt pork.	2 slices onion.
3 celery stalks.	1 tblsp. butter.
1 carrot.	1 tblsp. flour.
2 potatoes.	1 tsp. parsley.
3 cups milk.	Nokomis red pepper.

Boil the salt pork, celery, and carrot for an hour in just enough water to cover. Add the potatoes and, when tender, the milk and onions. Let come to a boil and strain. Thicken with the butter and flour cooked together; let come to a boil again. Remove from fire and add chopped parsley and seasoning.

SOUPS.

Restorative Essence.

$\frac{1}{2}$ lb. lean beef.	Hiawatha salt.
$\frac{1}{2}$ lb. veal.	2 glasses dry sherry or
Nokomis pepper.	water.

Cut the meat in small pieces, put all in a jar and cover closely. Place jar in a saucepan of boiling water and boil for 6 hours. Turn the meat once with a fork during that time. Strain through a fine sieve and let stand until cold. Remove all fat and it is then ready for use. Give one teaspoon occasionally with a little piece of toast or water biscuit.

Salmon Bisque.

2 cups Hiawatha salmon.	Blue Bird salt.
$\frac{1}{2}$ cup soft butter.	$\frac{1}{2}$ tbsp. parsley (chopped fine).
Nokomis pepper.	2 eggs.
2 cups crushed bread crumbs.	2 qts. boiling water.

Pick the salmon into bits with a fork, rejecting all pieces of skin and bone. Into this rub the butter and seasonings. Put into 2 quarts of boiling water and cook gently $\frac{1}{2}$ hour. Add the bread crumbs and the parsley; simmer 5 minutes longer. Pour the soup slowly over the eggs beaten very light, beating constantly.

Shrimp Bisque.

1 heaping tbsp. flour.	1 egg yolk.
$1\frac{1}{2}$ cups milk.	Hiawatha salt.
1 tbsp. butter.	Hiawatha pepper.
$\frac{1}{2}$ cup shrimp meat.	

Stir with the flour enough milk or cream to make a paste. Add the rest of the milk, egg well

KING'S DAUGHTERS COOK BOOK.

beaten, butter, and seasonings, and cook. Lastly, add the shrimps, well chopped. This will serve only 2 people.

Split Pea or Bean Soup.

7 ounces beans, or split	1 tblsp. butter.
peas.	1 tblsp. flour.
1 onion.	Hiawatha pepper.
Wampum cloves.	Blue Bird salt.
Ham or bone.	

Put the beans in 3 quarts of water and bring to a boil slowly. Add a bone or bit of ham, and the onion stuck with cloves. Let simmer 3 hours, stirring occasionally to prevent burning. Then rub through a strainer and thicken with butter and flour. The soup will be boiled down to about 2 quarts. Season and serve with croutons of fried bread.

Creamed Tomato Soup.

3 tblsp. butter.	2 cups Hiawatha toma-
$3\frac{1}{2}$ tblsp. flour.	toes.
1 slice onion.	$\frac{1}{4}$ tsp. Blue Bird soda.
$1\frac{1}{2}$ cups cold milk.	1 tsp. Hiawatha salt.

Melt the butter and add the flour, stirring to a smooth paste. Add the tomatoes gradually. Add the soda, salt, and onion. Return to the fire and cook 5 minutes. Strain and cool. When cold, add the milk. Heat and serve.

Tomato Soup Without Milk.

1 can Blue Bird toma-	1 bay leaf.
toes.	2 tblsp. butter.
1 slice onion.	2 tblsp. flour.
2 cloves.	$\frac{1}{4}$ tsp. Nokomis soda.
$\frac{1}{2}$ tsp. Hiawatha salt.	

SOUPS.

Cook tomatoes and seasonings until onion is soft, and strain. Cream butter and flour, gradually adding strained tomatoes. Cook until smooth.

Vegetable Soup, I.

$\frac{1}{2}$ cup celery.	2 onions.
$\frac{1}{2}$ cup carrot.	1 pt. hot milk.
$\frac{1}{3}$ cup turnip.	2 tblsp. chopped parsley.
$\frac{1}{3}$ cup butter.	

Cut the vegetables into small pieces and cook 10 minutes in the butter. Add 1 quart of boiling water and cook until vegetables are soft. Add the milk and parsley.

Vegetable Soup, II.

1 qt. soup stock.	1 tblsp. Wampum rice.
1 onion.	1 potato.
1 tomato.	1 carrot.
1 slice turnip.	1 stalk celery.
1 slice cabbage.	2 tsp. Hiawatha salt.
$\frac{1}{8}$ teaspoon pepper.	

Chop the vegetables fine. Add enough boiling water to cover. Cook until tender; add soup stock. If the soup is desired thick, add 1 tablespoon of flour rubbed smooth with two tablespoons cold water.

Marrow Balls for Soup.

1 tblsp. butter or marrow.	$\frac{1}{2}$ tsp. flour.
1 tblsp. water.	Taste of grated onion.
1 egg.	Nokomis pepper and salt.
$\frac{1}{2}$ cup cracker crumbs.	Celery salt.
	Chopped parsley.

Beat butter to a cream (if marrow is used, put through a sieve first and beat to a cream). Add

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water and egg, and beat well. Add seasonings and cracker crumbs. Mix well, and lastly add the flour. Wet hands and shape mixture into small balls. Drop in soup when boiling and let boil 15 minutes.

Croutons.

Cut white bread into $2\frac{1}{2}$ -inch cubes; fry cubes in butter on all sides. Cut out one side and remove the center so as to make room for creamed chicken, veal, oysters, or sweetbreads.

Noodles.

1 egg.	$\frac{1}{4}$ tsp. Nokomis pepper.
1 tsp. Hiawatha salt.	Flour.

Beat the egg slightly and add salt and flour enough to knead. Work until elastic. Roll very thin on a floured board and cut in narrow strips. Let stand 20 minutes. Cook in soup stock or fry in deep fat. Serve with soup.



Fish.

Baked Lobster.

2 cans Hiawatha lobster.	Nokomis salt.
2 cups bread crumbs.	Blue Bird pepper.
3 hard-boiled eggs.	4 tblsp. cream.
8 tblsp. butter.	2 lemons.

Melt butter, add flaked lobster meat, eggs rubbed through a sieve, grated rind and strained juice of lemons, and bread crumbs. Mix well and put into a buttered baking dish. Add cream and sprinkle over with bread crumbs. Bake for 20 minutes, and serve very hot.

Clam Cocktail.

Pinch Hiawatha salt.	3 drops Wampum vinegar.
4 drops tabasco sauce.	
3 drops Worcestershire sauce.	1 tblsp. Blue Bird catsup.
	Juice of 6 clams.

This recipe is for individual portion. Put 6 Hiawatha clams into a champagne glass and pour over the above mixture.

Codfish Balls, I.

1 cup Hiawatha codfish.	3 tblsp. cream.
1 tblsp. butter.	Nokomis pepper.
1 cup mashed potatoes.	

Flake the codfish and soak in cold water $\frac{1}{2}$ hour. Drain and cover with boiling water. Boil slowly for 15 minutes. Drain and press out all water; add potatoes and other ingredients, and

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beat well. Form into balls, roll in beaten egg and then in bread crumbs. Fry in smoking fat.

Codfish Balls, II.

1 cup Nokomis codfish. $\frac{1}{2}$ tsp. Blue Bird pepper.
2 cups raw, diced potatoes. Hiawatha salt to taste.
1 well-beaten egg.
 $\frac{1}{2}$ tblsp. butter.

Boil codfish and potatoes together. When potatoes are done, mash and beat hard. Add butter, egg, and seasonings. Drop from spoon into boiling hot lard. Fry only five or six at a time, as more cools the lard.

Codfish Puff.

6 potatoes. 2 or 3 hard-boiled eggs.
1 cup Hiawatha codfish. 10 or 12 slices bacon.
1 cup cream sauce.

Boil and mash the potatoes just before using. Freshen, flake, and bring to a boil the codfish. Beat thoroughly into the potatoes. Pile lightly into a buttered baking dish and place in the oven to brown. If well beaten, it will puff up. While in the oven, make a cream sauce. Remove the puff from the oven and pour over it the hot cream sauce; slice over this the hard-boiled eggs, and garnish with bacon and parsley. Serve at once for breakfast or lunch.

Crab Meat on Toast.

1 can crab meat. Pinch Wampum mustard.
1 cup bread crumbs. 1 tblsp. butter.
2 chopped hard-boiled eggs. Hiawatha salt.
1 chopped green pepper. Blue Bird pepper.
 $1\frac{1}{2}$ cups milk.

FISH.

Cook about 20 minutes, until thick and creamy, and serve on toast, or place in a buttered casserole and cover with bread crumbs. Bake until crumbs are brown.

Fish Timbale.

1½ cups boiled halibut.	1 tsp. minced parsley.
½ cup cream.	¼ tsp. Hiawatha salt.
2 tblsp. bread crumbs.	⅛ tsp. Nokomis white
⅛ tsp. Hiawatha cay- enne.	pepper.
1 tblsp. lemon juice.	3 eggs beaten separately.

Bring cream, bread crumbs, salt, and pepper to a boil. Pour over the well-beaten yolks. Add lemon juice, parsley, and carefully flaked fish. Lastly add the beaten whites, and mix gently. Put in a well-buttered mold and steam 2 or 3 hours without letting water stop boiling. Serve with a cream or Hollandaise sauce.

Fish Turbot.

Hiawatha canned fish	1 pt. cream.
or any boiled fish.	3 eggs, beaten.
1 tblsp. butter.	Hiawatha salt.
1 tblsp. flour.	Wampum pepper.

Flake the fish. Melt butter, add flour, and cook well. Add cream and stir until smooth. Add eggs and stir until thick. Season well and toss in the fish. Place in a buttered baking dish or ramekins. Sprinkle with bread crumbs, dot with butter, and bake in the oven ½ hour.

Fried Oysters, Southern Style.

Cracker crumbs.	Nokomis pepper.
1 tsp. baking powder.	1 beaten egg.
Hiawatha salt.	Oysters.

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Mix all dry ingredients together. Drain and dry the oysters and dip in the beaten egg, then in the cracker crumbs. Let stand on bread-board for 1 hour. Put in frying basket and fry in deep lard.

Fried Scallops.

Clean 1 quart of scallops, turn into a sauce-pan and cook until they begin to shrivel. Drain and dry between towels. Season with Nokomis salt and pepper. Roll in fine crumbs, dip in egg, again in crumbs; fry 2 minutes in hot, deep fat. Drain on brown paper and serve at once.

Halibut in Mold.

1 lb. halibut.	1 level tsp. Hiawatha
1 cup bread crumbs.	salt.
1 cup cream.	6 egg whites.
$\frac{1}{4}$ tsp. Nokomis pepper.	$\frac{1}{2}$ onion.

Mince the raw fish. Put crumbs and cream together. Cook and add them to the fish. Then add salt, pepper, and onion., Fold in the stiffly-beaten whites and pour into a buttered fish mold. Bake in a pan of water for 40 minutes. Serve with tomato sauce.

Halibut Soufflé.

1 lb. halibut.	2 eggs.
1 cup white sauce.	

Boil or fry the halibut. Flake and mix with it the white sauce and egg yolk. Cook 1 minute and set aside to cool. One half hour before serving, fold in the stiffly beaten whites. Place in a buttered baking dish, cover with bread crumbs, and bake.

FISH.

Kedgerree.

Nokomis salmon. 2 hard-boiled eggs.
Wampum boiled rice. 1 tblsp. Hiawatha currie
2 oz. butter. powder.

Flake and bone the fish carefully. Mix with an equal quantity of rice. Put in a saucepan with melted butter and the white of the eggs. Heat well and stir vigorously to prevent burning. Add currie powder and place on a hot platter. Garnish with the egg yolks passed through a sieve.

Lobster Cutlets.

1 can Blue Bird lobster. $\frac{1}{4}$ tsp. Hiawatha salt.
4 tblsp. butter. $\frac{1}{4}$ tsp. Wampum paprika.
 $1\frac{1}{2}$ tblsp. flour. 1 beaten egg.
 $\frac{1}{2}$ cup cream.

Melt butter, add flour, and cook well. Stir in the cream and egg. Continue to stir until smooth and thick. Add flaked lobster and put aside to cool. When cool, shape into small croquettes; fry in deep fat just before serving.

Oysters à la Duxelles (from Oscar).

1 tblsp. butter. $\frac{1}{2}$ tsp. lemon juice.
2 tblsp. chopped mushrooms. $\frac{1}{2}$ tsp. Hiawatha salt.
Beaten yolk of 1 egg.
1 tblsp. flour. A few drops onion juice
or Hiawatha onion extract.
1 pt. oysters.
A little Nokomis cayenne pepper.

Melt butter, add mushrooms, and cook 2 minutes. Add flour and oysters; cook until their edges curl. Add seasonings and beaten yolk. Cook until it thickens. Serve on toast or crackers.

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Oyster Cocktail, I.

Place 6 oysters in a cocktail glass and pour over them 1 tablespoon of Hiawatha oyster cocktail sauce. Have all ice cold; surround with chopped ice if possible.

Oyster Cocktail, II (for one dozen glasses).

6 tsp. horseradish. 8 tsp. lemon juice.
6 tsp. Blue Bird catsup. 12 drops tabasco sauce.
6 tsp. Nokomis vinegar.

Put an equal quantity in each glass with $\frac{1}{2}$ dozen oysters thoroughly chilled.

Pigs in Blankets, I.

Oysters. Blue Bird toothpicks.
Thin strips of bacon.

Wash, drain, and dry the oysters; wrap each oyster in a thin strip of bacon and fasten with a toothpick as a skewer. Put in a frying pan, cook until bacon is crisp, turning once. Serve hot for breakfast or lunch.

Salmon Croquettes, I.

1 can Blue Bird salmon. $\frac{1}{2}$ cup bread crumbs.
1 tblsp. melted butter. $\frac{1}{2}$ tblsp. anchovy sauce.
2 hard boiled eggs, Blue Bird pepper.
 chopped. Hiawatha salt.
1 tblsp. lemon juice. Dash Wampum nutmeg.

Mince the salmon and mix all in order given. Shape in balls. Dip in beaten egg, crumbs, and egg and again, and fry in deep fat. Serve with Hiawatha peas.

FISH.

Salmon Croquettes, II.

Nokomis salmon.	Nokomis pepper.
Warm mashed potatoes.	Hiawatha salt.
	Blue Bird paprika.
1 large tblsp. butter.	Chopped parsley.

Mix 1 cup of salmon with 2 cups of potato. Add other ingredients and beat well. Form into balls or oblong pieces, dip in egg and bread crumbs, and fry in deep fat until a delicate brown.

Salmon in Molds.

1 can Hiawatha salmon.	Hiawatha salt.
4 well-beaten eggs.	Nokomis pepper.
4 tblsp. melted butter.	Nokomis mace.
½ cup fine bread crumbs.	Chopped parsley.

Flake the fish, rub in a bowl with a silver spoon, adding the butter until it is a smooth paste. Beat crumbs and seasonings into the eggs. Mix all together and steam in a buttered pudding dish for 1 hour. Serve with the following sauce:

1 cup milk.	1 raw egg.
1 tblsp. Nokomis corn-starch.	1 tsp. Blue Bird catsup.
Liquor from fish.	Wampum cayenne pepper.
1 tblsp. butter.	Hiawatha mace.

Bring milk to a boil, thicken with cornstarch and fish liquor. Add other ingredients, putting in the egg last. Boil very carefully for 1 minute. When the fish is cold and set, turn from mold and serve with sauce poured over it.

Salmon Loaf.

1 pt. Wampum salmon.	Grated rind 1 lemon.
½ cup cracker crumbs.	Dash Nokomis cayenne.
1 tblsp. melted butter.	Blue Bird pepper.
1 tblsp. lemon juice.	Hiawatha salt.

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Mix thoroughly, place in a buttered mould and steam 1 hour. Turn onto platter, pour around it a rich cream gravy. Garnish with parsley and rings of whites of hard-boiled eggs. Grate yolks over the top of the loaf. Serve hot.

Scalloped Lobster.

2 cans Nokomis lobster. $\frac{1}{2}$ tsp. Hiawatha salt.
 $1\frac{1}{2}$ cups white sauce. A few grains Wampum
2 tsp. lemon juice. cayenne.

Flake the fish, or if fresh is used, remove the lobster meat from shell and cut in cubes. Heat in the white sauce and add seasonings. Refill lobster shells or put in ramekins, cover with buttered crumbs, and bake until crumbs are brown. To prevent shells from curling over lobster while baking, insert small wooden skewers of sufficient length to keep shell in its original shape. To assist in preserving color of shell, brush over with Hiawatha olive oil before putting into oven.

Scalloped Oysters.

Oysters. Wampum pepper.
Stale bread crumbs. $\frac{1}{2}$ cup oyster liquor.
Bits of butter. $\frac{1}{2}$ cup milk.
Hiawatha salt.

Place a layer of oysters in a buttered baking dish. Cover with bread crumbs, dot with butter, and sprinkle with salt and pepper. In this manner fill the dish. Moisten the whole with oyster liquor and milk. Bake in a quick oven until brown.

Oyster Pepper Roast.

25 oysters. $\frac{1}{2}$ tsp. Hiawatha salt.
2 tblsp. butter. 3 tblsp. chopped green
1 tsp. Nokomis catsup. pepper.

FISH.

Wash and drain oysters. Boil, skim, and strain the liquor. Mix $\frac{1}{2}$ cupful of liquor with the butter, catsup, salt, and peppers. Pour over the oysters in a shallow baking dish, and place in a hot oven until the oysters curl. Serve on hot, buttered toast.

Shad-Roe Balls.

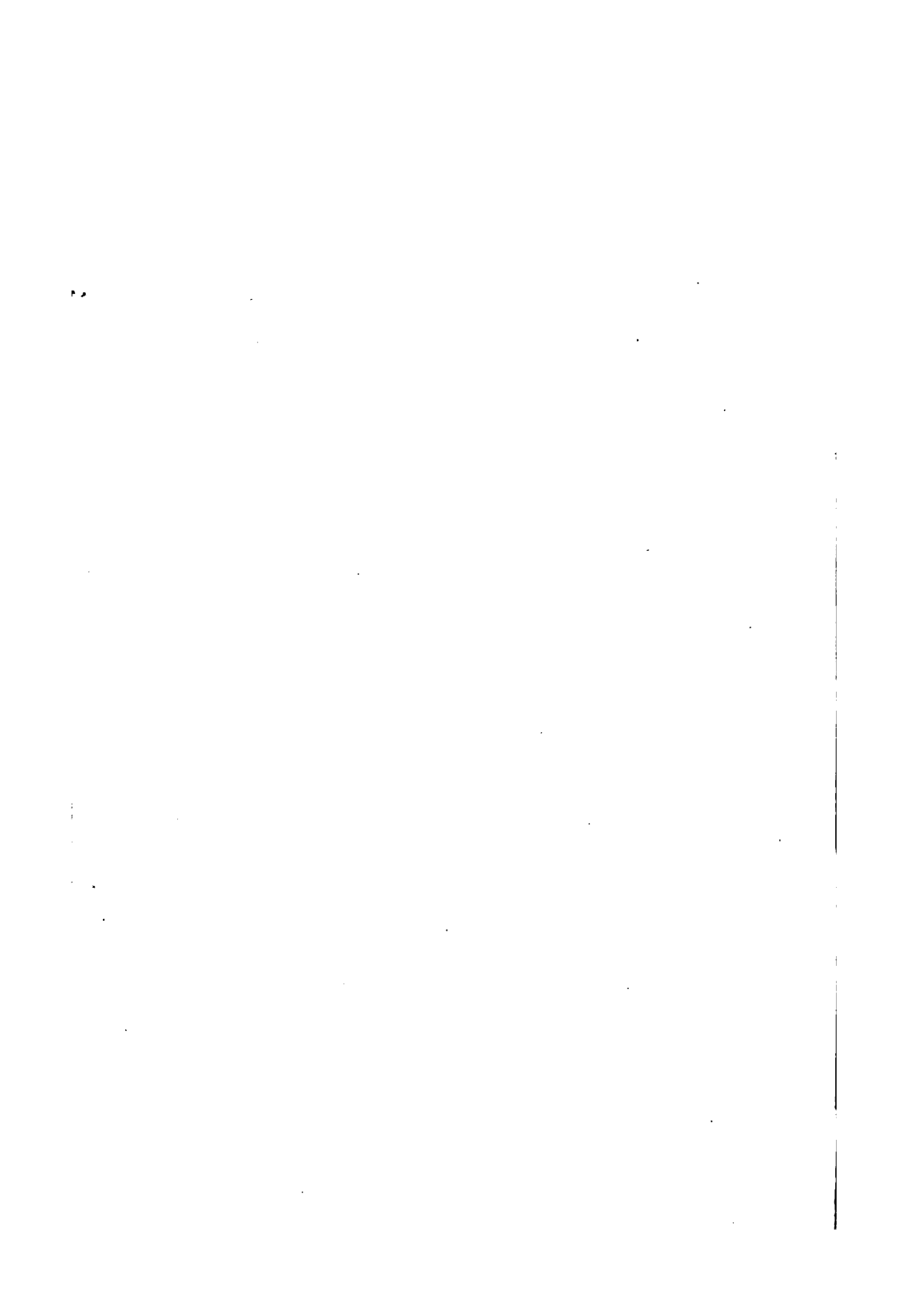
1 pair large roe.	Wampum paprika.
$\frac{1}{2}$ cup fine soft bread crumbs.	2 tblsp. melted butter.
Hiawatha salt.	1 beaten egg.

Boil the roe gently for 15 minutes. Mash and add to it the other ingredients. Mold into balls, roll in fine crumbs, then in egg, and again in balls. Place on ice until wanted, then fry in hot lard and serve at once with horseradish sauce.

Tuna Soufflé.

2 tblsp. butter.	$\frac{3}{4}$ cup milk.
3 tblsp. flour.	1 cup tuna fish.
$\frac{1}{2}$ tsp. Hiawatha salt.	3 eggs.

Melt the butter, add flour and seasonings, and cook well; add milk, stirring constantly until sauce is thick and smooth. Remove from the fire and add well-beaten yolks and the fish; fold in the stiffly-beaten whites, and turn into a buttered baking dish. Bake for $\frac{1}{2}$ hour in a hot oven. Serve at once, garnished with lemon and parsley.



Meats.

Roasting Meat, Poultry, and Game.

To roast properly, oven should be very hot for first 15 minutes in order to sear the meat so it will retain the juices. Use a moderate heat to complete the roasting. A roast should be basted every 15 minutes with a little well-seasoned stock if convenient. Do not have water in the pan as steam from it keeps the crust from forming. Roast should be dredged with flour before placing in the oven, and Hiawatha salt and pepper sprinkled over after the first 15 minutes.

Time for Roasting per Pound.

Beef Ribs, rare	8 minutes
Beef Ribs, well done	12 minutes
Beef, rolled without bone	12 minutes
Beef Round	12 minutes
Mutton Saddle, rare	9 minutes
Mutton Loin, rare	8 minutes
Mutton Leg, well done	15 minutes
Mutton Shoulder, stuffed	15 minutes
Lamb, well done	15 minutes
Veal, well done	20 minutes
Pork, well done	20 minutes
Venison, rare	10 minutes
Goose	18 minutes
Chicken	15 minutes

Time for Broiling.

Steak, $1\frac{1}{2}$ inches	10 to 15 minutes
Steak, 2 inches	15 to 20 minutes

MEATS.

English Mutton Chops	10 minutes
French Mutton Chops	8 minutes
Quail	(for each side) 4 minutes
Partridge	(inside) 20 minutes
	(5 more for skin side)
Grouse	15 minutes
Squabs	10 to 15 minutes
Spring Chicken.....	(slow fire) 20 to 25 minutes

All birds should be broiled with inside next to the coals first and, with the exception of Quail, should only have skin side down long enough to brown it. All broiled food should be sprinkled with Hiawatha salt and pepper and spread with butter as soon as done, and served immediately on a hot platter. It may be decorated in a variety of ways—with parsley, lemon, cress, toasted bread, or served with any small vegetables or fancy fried potatoes, mashed potatoes, or spinach, according to the meat used.

Time for Boiling Meat per Pound.

Corned beef	30 minutes
Ham	20 minutes
Mutton	15 minutes
Turkey	15 minutes
Chicken	15 minutes
Fowl	25 minutes

BEEF.

Baked Round Steak, I.

Cut round steak in small pieces and pound in as much flour as possible. Put drippings in pan, then meat, and sprinkle with Hiawatha salt and pepper. Spread thickly with sliced onions and

KING'S DAUGHTERS COOK BOOK.

cover with strained Blue Bird tomatoes. Fill in around the edges with boiling water; cover, and bake in a slow oven $1\frac{1}{2}$ hours.

Baked Round Steak, II.

1 slice steak $1\frac{1}{2}$ inches Chopped onion and carrot to taste.
1 tblsp. flour. Nokomis seasoning.

Pound steak on both sides with edge of heavy china plate. Rub in flour and fry in bacon fat until brown. Put in baking dish, cover with a thick gravy made in the frying pan, and sprinkle with seasonings, onion, and carrot. Bake 3 hours. Serves 8 people.

Chili Con Carne.

3 lbs. lean beef. 1 can Nokomis red kidney beans.
 $\frac{1}{2}$ lb. beef or bacon fat. 1 tsp. Comeno seed.
5 garlic cloves. Hiawatha salt.
1 tblsp. Chiltomaline.

Chop finely the first 3 ingredients. Add chiltomaline and stew until tender. Add more water if too dry. Add salt and comeno seed just before serving. The beans may be cooked with the above, or, to make it less heavy, serve as an accompaniment.

Cottage Pie.

Chop cold cooked meat very fine. To every cupful of meat add 1 teaspoon Hiawatha salt, a pinch of Nokomis pepper and nutmeg, and $\frac{1}{2}$ cup of gravy. Put the above well mixed together in a pie dish, cover with mashed potatoes, and put in the oven to brown.

MEATS.

Delmonico Steak.

2 porterhouse steaks. Sliced bacon.

Have steaks cut $2\frac{1}{2}$ inches thick, place in dripper and put strips of bacon on top. Roast 30 minutes in a slow oven. Take out the meat and thicken gravy with a little flour and water. Add 1 cup Hiawatha tomatoes which have been strained. Heat thoroughly, pour over the steak, and serve at once.

Beef Fillet.

Beef tenderloin.	1 tblsp. flour.
Melted butter.	2 slices salt pork.
Nokomis salt.	$\frac{1}{2}$ onion, chopped.
Wampum pepper.	1 cup water.

Have beef larded, rub with melted butter and dust over flour, salt, and pepper. Add other ingredients and bake in a very hot oven for 30 minutes. Baste often, and serve with mushroom sauce.

Hungarian Barley Dish.

1 cup barley.	1 carrot (chopped fine).
3 cups boiling water.	Hiawatha salt.
1 lb. lean beef or veal.	Nokomis paprika.
1 large onion (chopped).	

Wash the barley thoroughly and let soak 3 hours in the boiling water; then turn both water and barley into a casserole. Cut the meat into small pieces and add to the barley and water, together with the other ingredients. Add more water, if necessary, to cover. Bake in a moderate oven for 4 hours. This will serve 5 people and is very nutritious.

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Invalid Meat Jelly.

$\frac{1}{2}$ lb. mutton. $\frac{1}{2}$ lb. veal.
 $\frac{1}{2}$ lb. beef steak.

Cut meat into small pieces, put into a closed jar with water, and steam for 6 hours. Strain and put away.

Beef Loaf, I.

4 lbs. round beef, 1 heaping tblsp. butter.
chopped fine. Hiawatha salt.
1 lb. salt pork, chopped. Wampum pepper.
1 cup milk. Nokomis sage.
2 large crackers rolled 2 eggs beaten light.
fine.

Mix lightly, using $\frac{2}{3}$ of the crackers. Brush the remainder over the outside of the loaf. Bake in a hot oven 1 hour.

Beef Loaf, II.

2 lbs. chopped beef. 2 eggs.
1 cup bread crumbs. 1 green pepper, chopped.
 $\frac{1}{2}$ can Nokomis toma- Wampum pepper.
toes. Hiawatha salt to taste.

Mix lightly, place in a greased bread tin, and bake in a moderate oven, basting often.

Luncheon Dish.

Chopped meat, cooked. Wampum pepper.
Nokomis tomatoes. 1 tblsp. melted butter.
Hiawatha macaroni, Fried sliced onions.
cooked. 1 cup stock.
Blue Bird salt.

Put a layer of meat in casserole; add a layer of tomatoes and a layer of macaroni, alternately, until dish is filled. Season and add melted butter,

MEATS.

and cover with fried onions and the cup of stock, and bake 30 minutes.

Meat Soufflé.

1 cup chopped meat. Hiawatha onion extract.
1 cup cream sauce. 2 eggs.
Chopped parsley.

Season cream sauce with parsley and onion, stir in the chopped meat, and add the beaten yolks. Cook 1 minute and set away to cool. When cool, stir in the stiffly-beaten whites. Bake 20 minutes in a buttered dish, and serve immediately with mushroom sauce.

Round Steak with Macaroni.

1 lb. round steak. 2 onions.
 $\frac{1}{2}$ package Hiawatha $\frac{1}{2}$ cup grated cheese.
macaroni. $\frac{1}{2}$ cup bread crumbs.
 $\frac{1}{2}$ can Nokomis toma- $\frac{1}{4}$ tsp. Hiawatha salt.
toes. $\frac{1}{4}$ tsp. Nokomis pepper.
3 tblsp. butter.

Break up macaroni in short lengths and add it with 1 tablespoon of butter to a good-sized kettle of boiling water. Boil for 20 minutes, then drain. Put steak and onions through a meat chopper. Put macaroni into a buttered casserole, add meat and onions, seasonings, tomato, cheese, bread crumbs, and remainder of the butter melted. Bake in a moderate oven 1 hour.

Beef Olives.

Sliced pot roast. Nokomis pepper.
Bread crumbs. Chopped parsley.
Grated onion. Butter.
Nokomis salt. Gravy or bouillon cube.

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Cut thin slices of beef and spread with melted butter, bread crumbs, onion, salt, pepper, and parsley. Roll up, fasten with Blue Bird toothpicks, and put in a baking dish. Cover with any gravy or bouillon cube dissolved in hot water. Simmer in moderate oven for $\frac{3}{4}$ of an hour.

Pigs in Blankets, II.

Cut sirloin or round steak in 2-inch strips; place on each a thin slice of bacon and a very thin slice of onion. Roll up and pin with a Wampum toothpick. Dredge with flour, place in skillet, and fry brown in bacon drippings. Add one tablespoon of flour and cover with water. Cover skillet, let simmer slowly for 1 hour. Serve with a brown gravy.

Swiss Roast.

Round steak 2 in. thick. $\frac{3}{4}$ cup Wampum tomato. 1 small onion, chopped. 1 bay leaf.

Pound into the steak as much flour as it will hold. Fry onion in butter in a frying pan, then add the steak, and brown. Cover with hot water, add tomato and bay leaf. Cook 2 hours. Remove the steak, put a little hot water into the pan and flour thickening to make gravy.

Soup Bone Loaf.

Take all the good meat from the bone, put in a chopping bowl; add 1 tablespoon butter, onion if desired. Season highly with Hiawatha seasonings and chop a little. Dissolve 1 tablespoon of gelatine in 1 cup of stock. Stir into the above, put in a mold; when cold and set, serve.

MEATS.

Corned Beef Hash.

1 can corned beef. Several baked or boiled
1 tomato. potatoes.
1 medium-sized onion.

Chop and mix well all of the above ingredients. Season to taste and fry in bacon drippings until brown.

Bancroft Hash.

1 cup corned beef. $\frac{1}{2}$ cup butter.
3 cups potatoes. $\frac{1}{2}$ cup milk.

Chop the beef and cold boiled potatoes, but not too fine. Mix all and stir over a slow fire. Serve plain or browned in a frying pan.

Boiled Dinner.

3 lbs. corned beef. 1 head cabbage.
3 turnips. 8 potatoes.
5 carrots. 3 onions.

Wash beef thoroughly; if very salty, soak over night. Simmer slowly for 2 hours, then add all vegetables excepting potatoes, previously washed, peeled, and cut into uniform pieces. Cook for $1\frac{1}{2}$ hours; add potatoes, and cook until potatoes are done.

Tongue.

1 fresh beef tongue. $\frac{1}{2}$ cup Wampum corn mo-
 $\frac{1}{2}$ cup Hiawatha salt. lasses.
1 bay leaf. 1 cup Nokomis vinegar.
1 tsp. whole cloves. $\frac{1}{2}$ cup Hiawatha raisins.
A little allspice. 1 tsp. Nokomis cinna-
 mon.

Cover tongue with water, add salt and bay leaf, and boil 5 hours. Let cool in liquor and

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skim. Mix other ingredients, add to them the tongue, and simmer for $\frac{3}{4}$ of an hour.

Roast Calf's Liver.

Wash well a whole calf's liver and dry thoroughly. Cover with a bacon rind or strips of bacon; add a little Hiawatha salt and pepper, and roast in a medium oven for $\frac{1}{2}$ or $\frac{3}{4}$ of an hour.

GRAVY.

Roast Beef Gravy.

Remove some of the fat from pan in which meat has been roasted, leaving about 4 tablespoons. Place on front of range, add 4 tablespoons flour, and stir until well browned. Add gradually $1\frac{1}{2}$ cups boiling water; cook 5 minutes, season with Nokomis salt and pepper, and strain.

BEEF ACCOMPANIMENTS.

Quick Dumplings.

1 egg.	$\frac{1}{2}$ tsp. Hiawatha salt.
1 cup milk.	$1\frac{1}{2}$ cups flour, or enough
1 tsp. baking powder.	to make a stiff batter.

Sift the flour, baking powder, and salt together. Break the egg into a dish, beat slightly, add the milk, beat again; add the flour, baking powder, and salt mixed, beat up quickly; drop with a tablespoon on the stew, cover, and wrap a towel around the kettle to prevent escape of steam. Boil for 15 minutes. Serve immediately.

Yorkshire Pudding.

(Serve with Roast Beef.)

2 eggs.	2 tblsp. flour.
Pinch Hiawatha salt.	2 tsp. baking powder.

MEATS.

Beat the eggs separately. To the yolks add the flour, salt, and baking powder. Fold in the beaten whites last. Bake $\frac{1}{2}$ hour in a larded pan; baste with the beef drippings. Serve hot, cut in squares as a garnish for the beef.

VEAL.

Curried Veal.

Cold roast veal.	1 dessert sp. flour.
4 onions.	$\frac{1}{2}$ pt. broth or water.
2 sliced apples.	1 tblsp. lemon juice.
1 tblsp. Nokomis currie powder.	Wampum rice.

Slice onions and apples, and fry in a little butter. Take them out and fry the sliced meat until a light brown. Add currie powder and flour; return the onions and apples, adding the broth or water, and stew gently until tender. Add lemon juice, and serve with a dish of boiled Wampum rice.

Veal Kidneys.

2 veal kidneys.	5 slices salt pork.
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Slice kidneys $\frac{1}{2}$ inch thick, leaving on most of fat. Parboil salt pork, roll in flour, and fry crisp brown. Take out pork and fry kidneys slowly in pork fat only until cooked through; longer cooking toughens them. Use Wampum seasonings.

Veal Loaf, I.

2 $\frac{1}{2}$ lbs. veal.	4 crackers, rolled fine.
$\frac{1}{2}$ lb. salt pork.	Wampum pepper to taste.
3 eggs.	1 cup milk.
1 heaping tsp. Hiawatha salt.	1 tblsp. butter.

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Mix all together lightly, place in a buttered bread pan, and bake for 3 hours, basting often.

Veal Loaf, II.

3 lbs. chopped veal.	$\frac{1}{2}$ tsp. Nokomis black
1 lb. ham, chopped.	pepper.
1 chopped onion.	$\frac{1}{2}$ tsp. Blue Bird nutmeg.
1 cup bread crumbs.	1 tblsp. butter.
1 tsp. Hiawatha salt.	1 small cup milk.
1 tsp. Wampum cayenne.	3 eggs, well beaten.

Mix all together lightly, using only $\frac{1}{2}$ the bread crumbs. Place in a greased loaf tin, sprinkle remaining crumbs on top, and bake slowly.

SWEETBREADS.

Baked Sweetbreads.

Wash and boil sweetbreads, and blanch in cold water; leave whole, but remove any membrane possible. Dredge in flour and press together firmly, making a nice shape. Place in a buttered casserole and cover with a bacon rind, fat side down. Bake until rind begins to shrivel. Remove rind, and let sweetbreads brown. Pour over a few spoonfuls of cream before serving.

Sweetbreads and Bacon.

Parboil the sweetbreads, blanch, and cut in small pieces. Dip in flour, egg, and crumbs, and arrange alternately with pieces of bacon on small skewers, having four pieces of sweetbreads and three of bacon on each skewer. Fry in deep fat, drain, and arrange around a mound of Wampum green peas.

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MEATS.

Sweetbread Cutlets.

2 lbs. sweetbreads.	Nokomis salt and cay-
1 can mushrooms.	enne.
1 pt. milk.	A few sticks Wampum
$\frac{1}{2}$ cup butter.	macaroni.
2 heaping tblsp. flour.	Bread crumbs.

Cook sweetbreads in boiling salted water until tender. Blanch in cold water, cut into small pieces, and remove membrane with a silver knife. Bring milk to boiling point in a double boiler. Rub flour and butter together and stir into the milk. Cook and stir until smooth and thick, and season well. Add sweetbreads and mushrooms, which have been drained and cut in halves. Put aside to cool, then form into chop-shaped cutlets, adding a small piece of boiled macaroni for the bone. Dip in bread crumbs and brown in hot butter.

Sweetbreads "Delmonico."

1 lb. sweetbreads.	1 tblsp. flour.
1 can French mushrooms.	1 pt. thick cream.
1 tblsp. butter.	Hiawatha salt and pepper.

Boil sweetbreads, blanch in cold water, and pick to pieces. Boil mushrooms for 2 hours. Cook together butter and flour, add cream, and stir until thick and smooth. Season and add sweetbreads and mushrooms. May be served in a ring of French pastry, or in croustades.

Croustades.

Cut stale bread in 2-inch cubes; remove the centers, leaving only a thin wall. Brush inside and out with melted butter, and brown in the oven. To be used as a pattie.

KING'S DAUGHTERS COOK BOOK.

Sweetbreads and Ham Under Glass.

- | | |
|----------------------------------|-------------------------------------|
| 1 medium-sized sweetbread. | Toasted rounds of bread. |
| 1 tblsp. butter. | $\frac{1}{4}$ tsp. Nokomis paprika. |
| 1 tblsp. grated Parmesan cheese. | 1 tblsp. heavy cream. |
| $\frac{1}{4}$ tsp. Nokomis salt. | Sliced boiled ham. |
| | Mushroom cups. |

Parboil sweetbreads, then fry in butter. Spread toasted bread with cheese, season with salt and paprika, and moisten with heavy cream. Place slices of ham in the broiler for a few minutes. Place a slice on each piece of toast, cover with sweetbreads, and place in individual dishes, adding two tablespoons of cream to each dish. Garnish with sautéed mushroom cups. Put on glass bells and bake in moderate oven for 8 minutes.

Sweetbreads in Shells.

- | | |
|---------------------|--------------------------|
| 2 pair sweetbreads. | 3 tblsp. Madeira wine. |
| 1 tblsp. butter. | 3 egg yolks. |
| 1 tblsp. mushrooms. | $\frac{1}{2}$ pt. cream. |
| 1 tblsp. truffles. | Bread crumbs. |
| Wampum red pepper. | |

Boil sweetbreads in salted water until tender. Cut into small pieces, blanch in cold water and remove membrane. Brown in butter, add cut up mushrooms and truffles, pepper, and wine. Mix egg yolks with the cream and add to the above. Put in shells or ramekins, and sprinkle with bread crumbs and bits of butter. Bake in a hot oven 15 minutes.

MEATS.

PORK.

Baked Pork Chops.

Chops.	Onion.
Flour.	Hiawatha seasonings.

Roll pork chops in seasoned flour, lay in a baking pan with a slice of onion or apple on each. Pour enough water in pan to prevent burning. Bake in a slow oven until tender.

Braised Pork Tenderloin.

3 large tenderloins.	1 slice onion.
6 slices bacon.	Hiawatha salt and pep-
1 cup Nokomis tomato.	per.
1 bay leaf.	

Place $\frac{1}{2}$ of the bacon in pan and lay tenderloins over it lengthwise. Pour over the tomato, chopped onion, and seasonings. Add 1 cup of water, and bake slowly for 1 hour. Remove meat and place on hot platter. Strain the sauce, add 1 pint of water, thicken, pour over the meat, and serve at once; garnish with remaining bacon.

Philadelphia Scrapple.

6 lbs. pork loin (neck	1 tblsp. sage.
end).	Corn meal.
3 lbs. bacon (green).	Buckwheat.
1 lb. pig's liver.	2 tblsp. salt.
1 pair pig's feet.	1 tblsp. Nokomis pepper.

Boil meat together until it drops from the bones. Put through grinder; save liquor, weigh meat, add enough water to liquor to make equal weight of meat. Put on to boil, and thicken with cornmeal and buckwheat whipped in dry. Stir meal in until it is thick enough to roll away from edge of the kettle while stirring. Have the meal in proportion $\frac{2}{3}$ cornmeal and $\frac{1}{3}$ buckwheat. Add

KING'S DAUGHTERS COOK BOOK.

seasonings, boil a few minutes, and put in pans. Put aside to become cool and harden. Slice and fry in bacon drippings for breakfast.

Sausage en Casserole.

Wash and peel good-sized potatoes; cut off one end about an inch from the top; hollow out the larger section and fill with sausage meat. Put tops on potatoes and stand them on end in the casserole. Put water in casserole, add seasonings, cover, and leave to bake. Fifteen minutes before serving, remove cover of casserole and let potatoes brown.

Ham.

One cut across center of ham about 1 inch thick. Place in an iron spider and cover with sliced raw potatoes, nearly filling the spider. Cover all with sweet milk, and bake slowly 1 hour.

Ham Baked with Cider.

1 choice ham.	4 pepper corns.
$\frac{1}{2}$ cup sliced onion.	1 pt. cider.
$\frac{1}{2}$ cup sliced carrot.	Brown sugar.
2 sprigs parsley, chopped.	Fine bread crumbs.
1 bay leaf.	Blue Bird paprika.
	Whole cloves.

Soak ham over night in cold water. Wash thoroughly, scrape and trim off the hard skin. Let simmer from 3 to 4 hours, or until tender, having first covered with cold water and adding onion, carrots, parsley, bay leaf, and pepper corns. After it has simmered 2 hours, add the cider. Allow ham to cool in the liquid. Remove from liquor and peel off the skin. Place ham in a roasting

MEATS.

pan, sprinkle well with brown sugar. About an inch apart put dashes of paprika and insert a clove in the center of each dash. Bake for 1 hour in a slow oven, and baste every 10 minutes with equal parts of cider and liquor in which the ham was boiled.

Ham with Mushrooms.

1 slice ham, 2 or 2½ lbs. 2 cups white sauce.
2 tsp. butter. 1 can mushrooms.

Parboil the ham for 15 or 20 minutes, then cook in oven with butter for 30 minutes. Add canned mushrooms and melted butter from ham to the white sauce. Pour over the ham and serve at once.

Ham and Tomato Timbale.

1 pt. cooked Hiawatha ¼ tsp. Nokomis pepper.
tomato. 1 pt. minced ham.
4 eggs. ¼ pt. inside crumbs day-
1 tsp. Hiawatha salt. old bread.

Mix in order given, adding stiffly-beaten egg whites last. Turn into a buttered mold; stand in a pan of hot water, and bake until firm in the center. Invert on a hot dish and serve with tomato sauce. Garnish with water cress.

MEAT ACCOMPANIMENTS.

Roast Beef—

Tomato sauce, grated horseradish, mustard, cranberry sauce, Chili sauce, pickles.

Roast Pork—

Apple sauce, cranberry sauce.

Roast Veal—

Tomato, mushroom, onion, cranberry, and horseradish sauce.

KING'S DAUGHTERS COOK BOOK.

- Roast Mutton—
Currant jelly and caper sauce.
- Boiled Mutton—
Onion and caper sauce.
- Boiled Fowl—
Bread, onion, lemon, cranberry, and creamed
sauce and jellies.
- Roast Lamb—
Mint sauce.
- Roast Turkey—
Cranberry sauce and currant jelly.
- Boiled Turkey—
Oyster sauce.
- Venison or Wild Ducks—
Cranberry sauce and currant jelly.
- Roast Goose—
Apple sauce, cranberry sauce, grape or cur-
rant jelly.
- Boiled Fresh Mackerel—
Stewed gooseberries.
- Boiled Blue Fish—
White cream sauce with hard-boiled eggs,
lemon sauce.
- Boiled Pike—
The same as for Blue Fish.
- Broiled Shad—
Tartar, mushroom, parsley, or egg sauce.
- Fresh Salmon—
Green peas and cream sauce.

Pickles are good and a suitable accompaniment for all meats. Spinach is the proper accompaniment to veal; green peas and lamb. Lemon juice makes a very grateful addition to nearly all fish. Slices of lemon cut into very small dice, stirred into drawn butter and allowed to come to the boiling point, is delicious served with fowls.



Poultry.

CHICKEN.

Chicken Breasts with Supreme Sauce.

Lard chicken breasts and broil very carefully for 15 or 20 minutes; serve with the following sauce:

$\frac{1}{2}$ cup butter.	$\frac{1}{2}$ cup cream.
$\frac{1}{2}$ cup flour.	$\frac{3}{4}$ tblsp. mushroom liquor.
$1\frac{1}{2}$ cups hot chicken broth.	Nokomis salt and pepper to taste.

Rub butter and flour to smooth paste in double boiler. Add gradually broth and cream, lemon juice, mushroom liquor, and seasoning. Stir and cook until smooth and thick.

Boudins.

1 pt. chopped cooked chicken.	2 tblsp. soft bread crumbs.
1 tblsp. butter.	1 chopped green pepper.
$\frac{1}{2}$ cup boiling stock.	2 well-beaten eggs.

Mix lightly, place in buttered molds. Set in a pan of hot water and bake. Cover with greased paper to keep from burning, and serve with the following sauce:

1 tblsp. butter.	1 tsp. Hiawatha salt.
1 tblsp. flour.	$\frac{1}{4}$ tsp. Nokomis pepper.
$\frac{1}{2}$ cup stock.	Yolk of 1 egg.
$\frac{1}{2}$ cup milk.	

Cook and mix in the order given, stirring constantly. Take from the fire as soon as the egg is added, and strain.

KING'S DAUGHTERS COOK BOOK.

Chicken Croquettes.

1 $\frac{3}{4}$ cups cold cooked fowl.	1 tsp. lemon juice.
$\frac{1}{2}$ tsp. Nokomis salt.	A little parsley.
$\frac{1}{4}$ tsp. Nokomis celery salt.	Nokomis cayenne.
	1 cup of thick white sauce.

Mix dry ingredients in order given, mix all into the white sauce, cool, shape into croquettes, roll in crumbs, and fry in deep fat. Keep the mixture as soft as you can conveniently handle.

Fried Chicken à la Creole.

1 chicken.	Parsley (chopped).
1 egg.	Nokomis pepper.
2 Hiawatha tomatoes.	Hiawatha salt.
1 onion.	

Prepare and cut chicken in pieces, dip in batter made of the egg, chopped tomato, onion, and parsley; season. Fry brown in boiling fat and serve with tomato sauce.

Chicken Hollandaise.

$\frac{1}{2}$ cup butter.	$\frac{1}{2}$ cup finely cut celery.
2 tblsp. flour.	1 tsp. minced parsley.
2 teacups boiling chicken stock.	1 tsp. minced onion.
Juice $\frac{1}{2}$ lemon.	2 cups chicken meat.
2 egg yolks.	Nokomis seasonings.

Cook butter and flour together, add gradually the stock, and stir until it thickens. Add lemon juice and beaten yolks, celery, parsley, and onion. Toss in the chicken and heat thoroughly. Season to taste.

Jellied Chicken.

Boil two chickens very tender; cut off the meat and put in a mold in layers of dark and

POULTRY.

white. Put back the bones to boil until all their strength is boiled out. Strain this and add $\frac{1}{2}$ paper of gelatine and Hiawatha seasonings as desired. Pour over the chicken and put away to cool.

Chicken Loaf.

1 qt. cooked chicken. Blue Bird boiled rice.
1 cup white sauce. Hiawatha seasonings.

Mix chicken and white sauce, and season well. Line a mold with the boiled rice and, while hot, add the creamed chicken. Press firmly, cover with more rice, and bake in a pan of hot water for $\frac{1}{2}$ hour. Turn out onto a hot platter and serve with chicken gravy to which chopped parsley has been added.

Stewed Chicken and Asparagus.

1 chicken. 1 can Hiawatha aspara-
Nokomis pepper and gus.
salt.

Quarter chicken and fry in butter until brown. Cover with water and season. Let cook gently until tender. Place chicken on toasted bread, surround with heated asparagus tips, and pour over a sauce made of thickened chicken liquor.

Stuffed Chicken Legs.

8 or 10 boned chicken D'uxelles preparation.
legs. $\frac{1}{2}$ sliced onion.
1 lb. choice sausage A few slices of carrot.
meat. Chicken broth.

To bone the chicken leg, loosen skin from bone at foot end, loosen flesh from bone at other end, and by scraping with back of knife close to the bone, turn flesh wrong side out and away

KING'S DAUGHTERS COOK BOOK.

from the bone down to the foot end, thus boning the joint. In removing legs from the chickens be careful to include the short length of skin above the joint. Mix equal parts of sausage and D'Uxelles preparation and use to stuff the legs, giving them their original shape. Turn the skin over the top and sew it in place, also take a stitch at the lower end. Place the stuffed legs in a casserole, add onion, carrot, and broth to cover; let cook in oven until tender. Remove, place an aigrette on the small end, and arrange around a pyramid of potato, rice, or vegetable.

D'uxelles Preparation.

$\frac{1}{4}$ lb. mushrooms.	$\frac{1}{2}$ cup Sauterne.
$\frac{1}{2}$ onion.	$\frac{1}{4}$ cup Wampum tomato
2 oz. lean ham.	purée.
3 tblsp. clarified butter.	1 tblsp. chopped parsley.
$\frac{1}{2}$ cup thick brown	Nokomis salt.
sauce.	Blue Bird pepper.

Chop mushrooms, onion, and ham fine. Cook butter until moisture is evaporated, add sauterne, and reduce. Then add tomato, brown sauce, and salt and pepper as needed.

Virginia Chicken.

1 chicken.	1 can mushrooms.
1 pt. oysters.	

Cut up chicken and fry a delicate brown. Mix together oysters and mushrooms, and let come to a boil; add cream for gravy. Pour this mixture into the pan in which the chicken has been cooked and let simmer a few minutes. Arrange the fried chicken on a platter and pour over it the oysters and mushrooms. Garnish with parsley.

POULTRY.

GOOSE.

Roast Goose.

Wash and rub the goose with Hiawatha salt and Nokomis pepper. Toast and roll bread fine for filling, adding to it Wampum sage, Nokomis thyme, and chopped parsley to taste. Add very little butter, as geese are greasy. Stuff the goose and roast for three hours. Pour off all the grease before making gravy. Thicken with flour and water, and add the chopped giblets.

GRAVY.

Roast Chicken Gravy.

Pour off all liquid in pan in which chicken has been roasted. From liquid skim off 4 tablespoons fat: return fat to pan, and brown with 4 tablespoons flour; add 2 cups stock in which giblets, neck, and tips of wings have been cooked. Cook 5 minutes, season with Nokomis salt and pepper, then strain.

For **Giblet Gravy**, add to the above giblets finely chopped.

Chestnut Gravy for Turkey.

To 2 cups thin turkey gravy (see rule for roast chicken gravy) add $\frac{3}{4}$ cup cooked and mashed chestnuts.

STUFFING.

Apple Stuffing for Goose or Duck.

10 sweet-sour apples. 1 cup Nokomis currants.

Peel and quarter apples and mix with the currants. Use as a stuffing.

KING'S DAUGHTERS COOK BOOK.

Chestnut Stuffing for Turkey.

2 lbs. chestnuts.	1 tblsp. Wampum salt.
2 cups soaked bread.	2 eggs.
1 tblsp. chopped parsley.	$\frac{1}{2}$ tsp. Nokomis pepper.
$\frac{1}{2}$ cup butter.	Liver and gizzard chopped fine.

Shake chestnuts, in each of which a gash has been cut in the shell, in a tablespoon of melted butter, then set in oven 5 or 10 minutes. Remove the shells and inner skin, and cook until tender in boiling salted water. Drain and pass through a ricer, add the rest of the ingredients, and mix well, and additional seasonings according to taste. Add cream or stock if a moist dressing be preferred.

Oyster Stuffing.

3 cups stale bread crumbs.	Nokomis salt and pepper.
$\frac{1}{2}$ cup melted butter.	Few drops onion juice.
	1 pint oysters.

Mix ingredients in the order given; add oysters, cleaned and drained from their liquor.

Sage Dressing.

1 qt. soaked bread.	$\frac{1}{2}$ tsp. Nokomis pepper.
2 eggs.	1 large onion.
$1\frac{1}{2}$ tblsp. Wampum sage.	1 bunch celery.
Liver and gizzard chopped fine.	$\frac{1}{2}$ cup butter.
	1 tblsp. Blue Bird salt.

Drain the soaked bread well, add the rest of the ingredients, and use as a stuffing.

Fish and Meat Sauces.

Brown Sauce.

1 pt. hot stock.	½ tsp. Hiawatha salt.
2 tblsp. butter.	½ tsp. Blue Bird pepper.
2 heaping tblsp. flour.	Kitchen Bouquet to
1 tblsp. lemon juice.	color.
2 tblsp. minced onion.	

Fry onion in butter for 5 minutes, but do not brown. Add flour and cook well; add stock a little at a time and stir until smooth. Strain to remove the onion. Add browned mushrooms to serve with beef. To serve with mutton, venison, and game, add ½ glass of currant jelly.

Champagne Sauce.

2 cups Espagnole sauce.	½ cup champagne.
2 tblsp. mushroom liquor.	1 tblsp. Hiawatha powdered sugar.

Simmer Espagnole sauce until reduced to 1½ cups. Add other ingredients, and serve on meat.

Cream Sauce.

2 tblsp. butter.	1 cup milk.
2 tblsp. flour.	¼ tsp. Hiawatha salt and
Parsley and small piece of onion if desired.	pepper.

Melt butter in saucepan, add to it the flour and seasonings; cook thoroughly. Heat the milk and add gradually, stirring constantly. Cook until smooth and thick.

KING'S DAUGHTERS COOK BOOK.

Drawn Butter Sauce (for Fish).

2 tblsp. butter.	1 tblsp. flour.
$\frac{1}{2}$ tsp. Hiawatha salt.	$\frac{1}{2}$ pt. boiling water.
$\frac{1}{4}$ tsp. Nokomis pepper.	A little lemon juice.

Melt 1 tablespoonful of the butter and rub into the flour; cook thoroughly and then add the water slowly; stir until smooth and take from the fire; add remaining butter and seasonings. Serve at once.

Hollandaise Sauce, I.

2 tblsp. butter.	1 tblsp. chopped parsley.
1 tblsp. flour.	Juice $\frac{1}{2}$ lemon.
$\frac{1}{2}$ pt. boiling water.	1 tsp. onion juice or
$\frac{1}{2}$ tsp. Hiawatha salt.	Hiawatha extract.
Yolk 2 eggs.	

Mix butter and flour to smooth paste in a bowl held over boiling water. Add boiling water gradually, stirring until it thickens. Add salt, and take from fire immediately. If not taken from fire as soon as thick, it will separate. Gradually add beaten yolks, lemon, onion, and parsley. Serve at once.

Hollandaise Sauce, II.

$\frac{1}{2}$ cup butter.	2 egg yolks.
$\frac{1}{2}$ cup water.	Hiawatha salt.
Juice $\frac{1}{2}$ lemon.	Nokomis pepper.

Heat butter, water, and lemon juice; gradually stir in the egg yolks. Season and cook until thick. Serve at once.

FISH AND MEAT SAUCES.

Horseradish Sauce, I.

1 heaping tblsp. grated Hiawatha salt.
horseradish (if bottle $\frac{1}{2}$ tblsp. sugar.
variety, squeeze dry). 1 cup whipped cream.
Mix well and serve cold.

Horseradish Sauce, II.

2 tblsp. soft bread $\frac{1}{4}$ tsp. sugar.
crumbs. 2 tblsp. Wampum vin-
2 tblsp. grated horse- egar.
radish. Cream.
 $\frac{1}{4}$ tsp. Hiawatha salt.

Mix together bread crumbs and horseradish, cover with cream, and let soak two hours. Rub through a sieve and add salt, sugar, and vinegar. This will keep several days in a cool place.

Mint Jelly for Lamb.

$\frac{3}{4}$ cup Wampum vine- $\frac{1}{2}$ cup sugar.
egar. $\frac{3}{4}$ cup chopped mint
 $\frac{1}{4}$ cup water. leaves.
1 tblsp, gelatine dis- $\frac{1}{4}$ tsp. Hiawatha salt.
solved in $\frac{1}{4}$ cup water. Nokomis paprika.

Boil vinegar, sugar, and water for 5 minutes. Add salt and a dash of paprika. Take syrup from fire and add the dissolved gelatine. When mixture first begins to cool, add mint leaves, and when it begins to set, strain into a small mold or two jelly glasses.

Madeira Sauce.

2 tblsp. butter. 1 cup brown stock.
 $2\frac{1}{2}$ tblsp. flour. $2\frac{1}{2}$ tblsp. Madeira wine.

Brown butter, add flour, and cook well. Add gradually stock, and stir until thick and smooth. Lastly, add Madeira.

KING'S DAUGHTERS COOK BOOK.

Maitre D'Hotel Butter.

$\frac{1}{4}$ cup butter.	$\frac{1}{8}$ tsp. Wampum pepper.
$\frac{1}{2}$ tsp. Hiawatha salt.	$\frac{1}{2}$ tblsp. finely chopped
$\frac{3}{4}$ tblsp. lemon juice.	parsley.

Work butter with a wooden spoon until creamy; add salt, pepper, and parsley, then lemon juice very slowly.

Mushroom Sauce.

Cook mushrooms in a little butter and flour until tender. Add to any good meat gravy and serve hot.

Mustard Salad Dressing to Serve with Meats.

1 tsp. Nokomis mustard.	2 tblsp. Hiawatha vinegar.
1 tsp. sugar.	2 tblsp. cream (whipped
1 egg, well beaten.	cream is preferable).
2 tblsp. melted butter.	

Mix the mustard and sugar, stir in the beaten egg, and add the butter and vinegar. Set the dish in hot water and cook until it is the same consistency as custard.

When cool, add the cream.

Sardine Dressing.

Yolks of 4 hard-boiled eggs.	Mayonnaise or boiled dressing.
3 Wampum sardines.	

Pound egg yolks in a mortar until perfectly smooth; add the sardines, which have been freed of bones, and mix well. Add the mixture to any of the thick dressings, like mayonnaise or boiled dressing. To be served with fish.

FISH AND MEAT SAUCES.

Sauce for Meat Loaf or Fish.

- | | |
|--|------------------------------------|
| 4 tblsp. chopped green peppers or 1 pimento. | $\frac{1}{2}$ tsp. Nokomis pepper. |
| 2 tblsp. chopped onion. | 3 tblsp. flour. |
| 1 cup juice Hiawatha tomatoes. | 2 tblsp. butter. |
| 2 tblsp. sugar. | 3 ripe tomatoes. |
| 6 Nokomis olives cut fine. | $\frac{1}{2}$ cup mushrooms. |
| | 1 clove garlic. |
| | 1 tsp. Hiawatha salt. |

Cook until thick as gravy.

Sauce Piquante (for Fish).

To a brown sauce add chopped pickles and capers.

Supreme Sauce.

- | | |
|--|-----------------------------------|
| $\frac{1}{2}$ cup butter. | $\frac{3}{4}$ tblsp. mushroom |
| $\frac{1}{2}$ cup flour. | liquor. |
| $1\frac{1}{2}$ cups hot chicken broth. | Nokomis salt and pepper to taste. |
| $\frac{1}{2}$ cup cream. | |

Rub butter and flour to a smooth paste in double boiler; add gradually broth, cream, lemon juice, mushroom liquor, and seasonings. Stir and cook until thick.

Tartar Sauce.

- | | |
|--|------------------|
| $\frac{1}{2}$ pt. mayonnaise dressing. | 1 gherkin. |
| 3 Hiawatha olives. | 1 tblsp. capers. |

Chop the olives, gherkin, and capers very fine; add to the mayonnaise and it is ready for use. A dash of tarragon may be added if desired.

KING'S DAUGHTERS COOK BOOK.

Tomato Sauce (for Chops or Fish).

$\frac{1}{2}$ can Nokomis tomatoes.	2 sprigs parsley (chopped).
1 cup water.	1 tblsp. chopped onion.
$\frac{1}{4}$ tsp. Wampum cloves.	1 tblsp. butter.
$\frac{1}{4}$ tsp. Blue Bird all-spice.	$\frac{1}{2}$ tsp. Hiawatha salt.
Pepper corn.	Dash Wampum pepper.
1 tsp. Hiawatha mixed spices.	1 heaping tsp. Nokomis cornstarch.

Boil together the tomato, water, seasonings, spices, and parsley. Sauté the onion in the butter until yellow; add the cornstarch, and cook well. Gradually add a little of the boiling tomato; cook until it thickens. Add remaining tomato, and cook well.

Serve hot over chops or fish.



Hiawatha

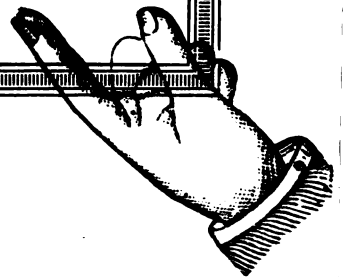
Food Products

IF you should ever find any food product under the Hiawatha label that doesn't prove the **best** that can be procured—take the article back to your grocer and he will refund your money cheerfully. We guarantee to consumer and to dealer that Hiawatha goods are the finest products of farm and orchard.



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THROUGHOUT the great Northwest *Empress* is the biggest seller of any high quality coffee on the market. A wonderfully delightful blend that never varies. Intelligent buying, blending and roasting makes *Empress* unqualifiedly the **safest** coffee to use year in and year out.



Vegetables.

Time-Table for Cooking Vegetables.

Potatoes	20 to 30 minutes
Asparagus	20 to 25 minutes
Peas	15 to 20 minutes
String Beans	20 to 30 minutes
Lima Beans	30 to 40 minutes
Spinach	15 to 20 minutes
Turnips	30 minutes
Beets	30 minutes or more
Cabbage	20 minutes
Cauliflower	20 minutes
Brussels Sprouts	10 to 15 minutes
Onions	30 to 40 minutes
Parsnips	30 to 40 minutes
Green Corn	20 to 25 minutes
Macaroni	20 minutes
Rice	15 to 20 minutes

Fried Apples.

4 or 5 apples.	2 tblsp. butter.
1 cup sugar.	3 tblsp. water.

Core and slice the apples (across the core). Cook the sugar, butter, and water until the butter is melted. Place the apples in a spider, pour over them the syrup, and cook until the apples become clear.

Baked Bananas.

Peel and scrape 4 good, firm bananas. Cut in halves lengthwise and arrange in a buttered pan. Pour over 4 tablespoons Hiawatha maple syrup

KING'S DAUGHTERS COOK BOOK.

and sprinkle with a little lemon juice. Place in the oven to cook slowly for $\frac{1}{2}$ hour, or until brown, basting frequently.

Dutch Beets.

1 can Hiawatha beets.	1 tblsp. sugar.
2 tblsp. butter.	1 tsp. chopped onion.
1 tblsp. flour.	2 tblsp. Wampum vinegar.
1 cup boiling water.	
Blue Bird pepper.	

Melt the butter, add flour, and cook well. Then add all other ingredients, excepting the beets, and cook for a few minutes. Add the beets, stand on back of the stove for about 10 minutes, then serve, with or without sauce.

Thick Sauce for Beets.

$\frac{1}{2}$ cup Wampum cider vinegar.	1 tsp. Blue Bird corn-starch.
$\frac{1}{2}$ cup water.	1 tsp. butter.
3 tsp. sugar.	Pinch Hiawatha salt.

Cook in a double boiler, stirring constantly for 10 minutes. Add beets, let simmer 5 minutes, and serve.

Brussels Sprouts.

1 qt. Brussels sprouts.	A sprinkling of Hiawatha salt.
2 tblsp. butter.	

Trim the stalks and remove any discolored leaves from the sprouts; freshen by letting stand in cold water for an hour or more. Drain and cover with salted, boiling water. Cook 15 to 30 minutes, or until tender. Drain and toss lightly in melted butter; add salt, if necessary.

VEGETABLES.

Red Cabbage.

1 red cabbage 6 apples.
(medium sized).

Chop cabbage fine; peel, core, and quarter 6 firm apples and add to cabbage. Cover with boiling, salted water and cook until thoroughly tender—1 hour or more. Drain well; add 1 tablespoon of butter, and Hiawatha salt and pepper if needed.

Escalloped Celery.

Celery. Milk.
1 tblsp. butter. $\frac{1}{2}$ cup grated cheese.
1 tblsp. flour. Bread crumbs.

Wash, scrape, and cut in inch pieces the celery. Cook in boiling, salted water until tender. Make a sauce of the butter, flour, and milk. Melt the cheese in it. Place the cooked celery in a baking dish and pour over it the cream sauce. Sprinkle bread crumbs over it, and bake for 20 minutes.

Corn Fritters, I.

4 ears corn, or $\frac{1}{2}$ can 2 eggs.
Wampum corn. 1 cup flour.
1 cup cold milk. Blue Bird pepper.

To the well-beaten eggs add milk, corn, and seasonings. Put in flour last. Drop by spoonful onto a hot, greased griddle. Do not let fritters touch in frying, and fry on each side like griddle cakes, and cook well. This recipe should make 12 fritters, and is a delicious accompaniment to chicken.

KING'S DAUGHTERS COOK BOOK.

Corn Fritters, II.

1 can Nokomis corn. 5 eggs (beaten sepa-
 ½ tsp. Blue Bird pepper. rately).
 ⅓ tsp. Hiawatha salt. 2 tblsp. flour.

Mix lightly and drop from a teaspoon into boiling, deep fat. Serve at once. If fresh corn is used, this recipe takes 12 ears.

Creole Way of Frying Corn.

6 ears raw corn. Hiawatha olive oil.
4 green peppers. Hiawatha seasonings.

To every 6 ears of corn cut from the cob (raw) add 4 peppers, seeded, scalded, and cut fine. Pour just enough olive oil into a frying pan to cover bottom. Put in the corn and peppers when the oil hisses, and cook until they are done, stirring almost constantly to prevent burning. Season just before serving.

Corn Patties.

1 can Wampum corn. 1 well-beaten egg.
1 small tblsp. Blue Bird Hiawatha red pepper.
 cornstarch. Hiawatha salt.
1 tsp. melted butter.

Drain and mash the corn; add other ingredients. Fry in small cakes in a little hot butter.

Corn Soufflé.

¼ cup butter. 3 eggs.
¼ cup flour. Hiawatha salt.
⅔ can Nokomis corn. Wampum pepper.

Melt butter, add flour and seasonings, then milk gradually; add corn and egg yolks, well beaten. Fold in stiffly-beaten whites. Turn into baking dish and bake in a slow oven.

VEGETABLES.

Corn and Cheese Soufflé.

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|--------------------------------|-----------------------------------|
| 1 tblsp. butter. | 1 cup Nokomis corn. |
| 1 tblsp. chopped green pepper. | 1 cup grated cheese. |
| $\frac{1}{4}$ cup flour. | $\frac{1}{2}$ tsp. Hiawatha salt. |
| 2 cups milk. | 3 eggs. |

Melt butter and cook pepper in it. Add flour and milk to make cream sauce. Add corn, cheese, yolks, and seasonings. Fold in whites beaten stiff. Turn into buttered baking dish and bake in moderate oven 30 minutes.

Green Corn, Tomato, and Cheese.

- | | |
|--|-------------------------------------|
| 1 tblsp. butter. | 1 pimento. |
| 2 cups grated cheese. | 2 egg yolks. |
| $\frac{1}{4}$ cup Hiawatha corn, or grated fresh corn. | 1 tsp. Hiawatha salt. |
| $\frac{1}{2}$ cup Blue Bird tomato purée. | $\frac{1}{2}$ tsp. Nokomis paprika. |
| | 1 clove of garlic. |
| | 4 slices bread. |

Into the melted butter stir cheese until it, too, is melted. Then add corn and pimento; stir for a moment, and add egg yolks beaten and mixed with tomato sauce, salt, and paprika. Have bread toasted on one side and a little garlic rubbed on the untoasted side. Pour mixture over the untoasted side of the bread, and serve at once. A poached egg may be placed on top of each portion.

Stuffed Cucumbers.

- | | |
|-------------------------------------|---------------------|
| Cucumbers. | Beaten white 1 egg. |
| Chopped onion. | Hiawatha salt. |
| $\frac{1}{2}$ cup chopped cucumber. | Wampum pepper. |
| $\frac{1}{2}$ cup nuts. | Crumbs. |
| | Butter. |



KING'S DAUGHTERS COOK BOOK.

Choose large cucumbers, pare and simmer until tender. Cut into halves, lengthwise, scoop out the pulp and mix it with the onion, nuts, cucumber, beaten egg white, salt, and pepper. Fill the empty halves with this, cover with crumbs, dot with butter, and bake brown.

Fried Eggplant as Cooked in Naples.

1 egg plant.

Crumbs.

Egg.

A little grated cheese.

Pare, slice, and drain the eggplant. Dip each slice in egg, crumbs, and grated cheese. Fry until brown. Serve with a white or tomato sauce, if desired.

Stuffed Eggplant.

1 eggplant.

$\frac{1}{2}$ cup chopped green

Butter.

peppers.

1 egg (well beaten).

Hiawatha salt, pepper,

Bread crumbs.

and paprika.

Boil the eggplant until tender; it takes about an hour for a small one. When done, split in two, lengthwise, and scoop out insides. Chop finely and add plenty of butter, then the egg, pepper, and enough bread crumbs to hold together, and season highly. Fill the empty eggplant shells, sprinkle with bread crumbs, and dot with butter. Brown in the oven.

Hominy Balls.

Whites 3 eggs

1 cup well salted, well

(beaten).

cooked and dry hom-

Cracker crumbs.

iny.

Mix the hominy and egg together lightly, shape into balls, and roll in cracker crumbs. Fry

VEGETABLES.

in deep fat, and serve hot for luncheon or breakfast, with butter and syrup.

Baked Mushrooms.

Wash and peel 1 pound of mushrooms; lay in a buttered baking dish, cut side up. Put a large piece of butter in center of each mushroom. Add Hiawatha salt and pepper and a generous sprinkling of flour. When dish is full, add cream to cover, and bake $\frac{1}{2}$ hour.

Stuffed Onions.

Onions. . . 1 tblsp. bread crumbs.
1 tblsp. nuts.

Remove outer skins from onions and parboil in salted water; then turn upside down to drain and cool; take out the centers and fill with the nuts and breadcrumbs seasoned and moistened with white sauce. Put extra sauce around the onions in the baking dish, with buttered bread crumbs sprinkled over the top. Bake until tender in a moderate oven.

Stuffed Green Peppers.

2 cups cooked Hiawatha rice.
6 ripe tomatoes or $\frac{1}{2}$ can Nokomis tomatoes.
1 cup chicken or veal, chopped fine.

2 tsp. chopped onion.
 $\frac{1}{2}$ cup bread crumbs.
2 tblsp. melted butter.
1 tsp. Hiawatha salt.
 $\frac{1}{2}$ tsp. Blue Bird pepper.

Remove stem end of pepper and take out the seeds. Place in salted water for $\frac{1}{2}$ hour. Cook onion in a little butter, then add the tomato, and cook together. Add the rice and other ingredients. Put the mixture into the peppers and bake

KING'S DAUGHTERS COOK BOOK.

for 25 minutes in a dripping pan with a little water. Tomatoes may be cooked in the same way, with or without the rice.

Forcemeat for Peppers.

1 cup steamed Hiawatha rice.	1 tsp. minced onion.
	1 tblsp. butter.
$\frac{1}{2}$ cup ground beef or chicken.	Hiawatha salt and Nokomis paprika to taste.
1 tsp. minced green or red peppers.	Blue Bird tomatoes (strained).

Combine all ingredients without washing them, using just enough tomato to hold the mixture together. Stuff peppers with this and bake in the oven for $\frac{1}{2}$ hour.

Rice au Gratin.

1 tblsp. butter.	1 hard-boiled egg, sliced.
1 tblsp. flour.	1 cup N.Y. cream cheese.
Enough milk for right consistency.	$1\frac{1}{2}$ cups Wampum rice.

Boil rice for 25 minutes; put hot on a platter. Melt the butter, add the flour, and cook well until blended. Add enough milk to make a smooth, thick sauce, into which stir the chopped cheese. When the cheese is thoroughly melted, pour the sauce over the rice and sprinkle the whole with Nokomis paprika. Garnish with sliced egg and parsley.

Baked Rice for a Vegetable.

1 cup Wampum rice.	2 cups milk.
2 eggs (well beaten).	Pinch of Hiawatha salt.

Cook the rice so that the kernels are separated; drain and cool. Beat the eggs very light,

VEGETABLES.

add milk and salt, then the rice. Turn into a buttered baking dish and bake slowly for $\frac{1}{2}$ or $\frac{3}{4}$ of an hour.

Rice and Cheese Balls.

$\frac{1}{2}$ cup grated cheese.	Seasoning to taste.
1 pt. boiled Hiawatha rice.	1 well-beaten egg.
	Cream to moisten.

Mix the above well, form into balls and roll in egg and crumbs. Fry in deep fat until a light brown; serve as a vegetable.

Rice Croquettes.

$\frac{1}{2}$ cup Blue Bird rice.	2 eggs (beaten).
1 pt. milk.	A little grated lemon rind.
1 tblsp. sugar.	Crumbs.
1 tblsp. butter.	
1 tsp. Hiawatha salt.	

Soak the rice in enough water to cover it for three hours. Put milk in double boiler, add rice, and cook until tender. Add sugar, butter, salt, eggs, and lemon rind. Stir in like a soft custard; put away to cool. Form in balls, dip in egg and crumbs, and fry in deep fat.

Curried Rice.

1 cup Blue Bird rice.	1 tsp. Nokomis currie powder.
$\frac{1}{2}$ can Wampum tomatoes.	1 tblsp. butter.

Boil the rice in 4 cups of water until rice is dry and flaky. Boil tomatoes and strain; add currie powder and butter. While rice is still hot, place in a buttered casserole, pour over it the seasoned tomatoes, and bake in a hot oven for $\frac{1}{2}$ hour.

KING'S DAUGHTERS COOK BOOK.

Savoie of Rice.

- | | |
|--|---|
| 1 cup Nokomis rice
(boiled 25 minutes). | Hiawatha salt and pepper to taste. |
| 4 slices bacon. | 2 cups juice strained
from can Hiawatha
tomatoes. |
| 1 green pepper. | |
| 1 onion. | |

Chop the bacon, onion, and pepper fine, and fry in a pan until the bacon is brown, then mix well with the drained rice. Put into a baking dish. Add salt, pepper, and the tomato juice. Bake about 25 minutes.

Spaghetti, I.

- | | |
|-------------------------------|-----------------------------------|
| Blue Bird spaghetti. | 1 pt. Nokomis tomato. |
| 1 tblsp. butter. | 1 bay leaf. |
| 1 small onion. | 3 cloves. |
| 1 tblsp. flour. | 1 tsp. Hiawatha currie
powder. |
| 1 cup soup stock or
gravy. | A little Wampum all-
spice. |
| A few drops tabasco
sauce. | Hiawatha salt. |

Cook spaghetti in plenty of boiling salted water until soft; rinse in cold water, drain, and place in a baking dish. Cook onion and flour in melted butter. Add all other ingredients and cook 15 minutes, stirring often. Strain and pour over the spaghetti; cover with grated cheese and bake for $\frac{1}{2}$ hour.

Spaghetti, II.

- | | |
|----------------------------|--------------------------|
| 1 cup Blue Bird spaghetti. | 1 can Hiawatha tomatoes. |
| $\frac{1}{4}$ lb. bacon. | 1 tsp. Wampum pepper. |
| 2 good-sized onions. | Dash Nokomis cayenne. |

Cook spaghetti in boiling, salted water; drain and blanch in cold water. Chop bacon and on-

VEGETABLES.

ions, fry together until brown, add tomatoes and seasonings mixed well with the spaghetti. Bake 45 minutes in a moderate oven.

Spaghetti and Mushrooms.

Nokomis spaghetti.	$\frac{1}{2}$ green pepper, chopped.
1 can Wampum tomatoes.	2 tblsp. Worcestershire sauce.
2 small onions.	1 tsp. celery salt.
8 strips bacon, chopped.	Grated cheese.
$\frac{1}{4}$ lb. fresh mushrooms.	

Fry onions in bacon until brown, add the mushrooms and cook until tender. Add tomatoes, peppers, Worcestershire sauce, celery, salt, and cook. Pour over the cooked spaghetti and sprinkle with grated cheese.

Vermicelli and Cheese.

1 box Hiawatha vermicelli.	$\frac{1}{2}$ lb. butter.
Yolks 2 eggs.	$\frac{1}{2}$ lb. grated Swiss cheese.
2 tblsp. Hiawatha salt.	Nokomis paprika.

Pour boiling water over the vermicelli, add salt, and boil for 5 minutes. Put into a colander and drain well. Cream together the butter and eggs, season with paprika. Toss the vermicelli into this lightly, adding part of the cheese. Arrange on a platter and sprinkle the remainder of cheese on top. Serve immediately. This will serve 12 people.

Spinach.

1 pk. spinach.	1 hard-boiled egg.
2 tblsp. butter.	Nokomis pepper.
2 tblsp. flour.	Hiawatha salt.
1 tblsp. cream.	

KING'S DAUGHTERS COOK BOOK.

With the scissors remove all imperfect leaves and stems of the spinach. Wash in several waters until entirely clean and free from sand. If spinach is not crisp and fresh, let it stand under cold running water until it becomes so, or place in a pan of water with a piece of ice. Cook for 30 minutes in boiling, salted water. Drain thoroughly, place in a wooden chopping bowl and chop fine. Press to remove all liquor. Melt butter in the saucepan, add flour, and cook well, but do not brown. Then add the spinach and beat well with seasonings and cream. Place in a round mold and keep warm until ready to serve. Turn out and cover with chopped hard-boiled egg.

Spinach Cream.

1 pk. spinach or 1 can	1 cup milk.
Hiawatha spinach.	Hiawatha salt and pep-
4 tblsp. grated cheese.	per to taste.
$\frac{1}{4}$ cup butter.	Cracker crumbs.
2 eggs.	

Wash spinach carefully; boil for 10 minutes without adding any water, only what remains on the spinach after washing. (If canned spinach is used, add as little water as possible, and bring to a boil.) Drain, chop fine, cook a few minutes in the butter; add cheese, salt, pepper, and egg yolks well beaten, then the milk. Mix well, fold in the beaten whites. Pour into a buttered mold dusted with cracker crumbs. Steam for 45 minutes.

Baked Squash.

Medium-sized squash.	$\frac{1}{2}$ cup bread crumbs.
Pinch Hiawatha pep-	1 tblsp. butter.
per.	$\frac{1}{2}$ cup minced meat or
$\frac{1}{2}$ tsp. Hiawatha salt.	nuts.

VEGETABLES.

Cut squash in two and parboil or bake. Remove the meat from the shell and mash, adding pepper and salt, crumbs, butter, and minced meat or nuts. Butter the shell and return the mashed part to it. Bake for 20 or 30 minutes.

Fried Summer Squash.

Summer squash.	Nokomis paprika.
Hiawatha salt.	Flour.

Cut squash into rings about 1 inch thick. Remove rind and seeds, scraping out stringy center. Boil or steam until almost soft. Drain, season with salt and paprika, and dip in flour, then fry. This is nice to serve with braised or broiled steak.

Broiled Tomatoes on Toast.

Have as many round slices of toast as slices of ripe tomatoes. Butter the toast generously, place a slice of tomato on the toast, season with Hiawatha salt and pepper, and grate over it a little cheese (Parmesan, Edam, or a soft American cheese). Sprinkle cracker crumbs mixed with melted butter on top, and broil.

Fried Tomatoes, I.

Slice large tomatoes into three slices. Rub with flour, and fry in hot butter, browning both sides. Dress with a sauce of cream, butter, and Nokomis seasonings. Serve hot.

Fried Tomatoes, II.

Wash, stem, and slice four large tomatoes. Wipe off with a towel as much of the moisture

KING'S DAUGHTERS COOK BOOK.

as possible. Sprinkle with Hiawatha salt and pepper. Dip in egg and bread crumbs, and lay in a frying pan. Fry until brown. Serve on a hot platter.

Fried Green Tomatoes.

Slice green tomatoes thin, roll in salted flour, and fry in a hot spider with butter.

Scotch Woodcock.

1 good-sized onion.	1 can Hiawatha toma-
2 tblsp. butter.	toes.
1 heaping cup chopped	3 eggs (well beaten).
celery.	Season to taste.

Chop the onion; cook, and brown in the butter, then add the celery and tomatoes, and cook thoroughly. When done, add beaten eggs and seasonings; put in a buttered baking dish, and cook for $\frac{1}{2}$ hour in the oven.

Stuffed Tomatoes.

6 tomatoes.	Chopped parsley.
$\frac{1}{2}$ oz. chicken meat.	1 small onion (chopped).
$\frac{1}{2}$ cup fresh bread	Hiawatha salt.
crumbs.	Nokomis pepper.

Wash and dry the tomatoes; cut the top off of each without detaching, so that it can be used as a cover. Scoop out the inside and mix well with all the other ingredients. Cook well and refill the tomatoes with the mixture. Place on a platter over hot water, cover with buttered paper, and bake.

VEGETABLES.

Macédoine of Vegetables.

(Serve with Fillet of Beef.)

Artichoke bottoms or	Hollandaise sauce.
white turnips.	Macédoine of vegetables.

Heat as many artichoke bottoms as there are persons to serve, in a double boiler. Have the macédoine of vegetables cooked until tender. Place the heated artichokes on a platter around the beef, and cover each bottom with vegetables. Just before sending to the table, place thick Hollandaise sauce on top of each.

White turnips may be substituted for the artichoke bottoms. Boil white turnips and slice in rounds $\frac{1}{2}$ inch thick, cover with macédoine of vegetables and Hollandaise sauce.

POTATOES.

Potatoes au Gratin o'Brian.

Cold boiled potatoes.	1 tblsp. butter.
1 green pepper	2 tblsp. flour.
(chopped).	Hiawatha salt.
3 cups milk.	Onion juice or Hiawatha
Cheese.	extract.

Dice cold boiled potatoes, add salt, and pour over them the following sauce:

Butter and flour cooked thoroughly, milk added, and green pepper chopped fine, and a little onion juice or extract. Cook slowly 3 minutes. Sprinkle liberally with cheese, and brown in the oven.

Potatoes with Bacon.

Potatoes.	Bacon.
Wampum seasonings.	

KING'S DAUGHTERS COOK BOOK.

Select medium-sized, firm potatoes. Make a hole through the center of each, lengthwise. Roll up thin slices of bacon and place one in each potato. Bake, basting often with the drippings of the bacon.

Chantilly Potatoes.

Mashed potatoes.	$\frac{1}{2}$ cup soft cheese.
$\frac{1}{2}$ cup cream.	Hiawatha salt.
Nokomis paprika.	

Prepare nicely mashed potatoes and mound in baking dish. Beat $\frac{1}{2}$ cup cream until stiff, add $\frac{1}{2}$ cup soft cheese, grated and seasoned with salt and paprika. Pile lightly on the potatoes and set in a very hot oven until surface is a golden brown.

Escalloped Potatoes.

4 potatoes.	Flour.
1 tblsp. butter.	Hiawatha salt.
Milk.	Blue Bird pepper.

Wash, pare, soak, and cut 4 medium-sized potatoes in $\frac{1}{4}$ -inch slices. Put a layer in a buttered baking dish, sprinkle with salt and pepper, dredge with flour, and dot over with butter. Repeat until dish is filled. Add hot milk until it may be seen through top layer. Bake $1\frac{1}{4}$ hours, or until potatoes are soft.

Potato Fritters.

Mashed potatoes.	3 tblsp. flour.
2 eggs.	Hiawatha seasonings.

In one cup mashed potatoes stir 2 well-beaten eggs, 3 tablespoonfuls of flour. Beat well, and let stand for $\frac{1}{2}$ hour. Drop in small spoonfuls in hot fat. These should rise quickly and puff out.

VEGETABLES.

Rocky River Potatoes.

6 cold baked potatoes. 1 tsp. Wampum corn-
1 cup milk. starch.
 $\frac{1}{2}$ cup butter. Nokomis pepper.
1 tsp. Hiawatha salt.

Chop potatoes size of small dice. Put milk, butter, and seasonings in a pan and let come to a boil; then add the potatoes, and sift the corn-starch over them. Cook slowly $\frac{3}{4}$ of an hour in a double boiler. Never stir. One half cup cream added when half done greatly improves them.

Saratoga Potatoes.

Slice potatoes very thin. Cover with cold water in which a small piece of alum has been dissolved. Let stand 2 hours. Rinse in 2 waters, dry thoroughly in a cloth; fry in smoking fat, a few at a time, and drain on brown paper.

Stuffed Potatoes.

Potatoes. 2 eggs.
Butter. Hiawatha salt.
Cream. Hiawatha pepper.

Wash and clean (preferably old) large potatoes, and bake 1 hour. If new potatoes, bake $\frac{3}{4}$ of an hour. When done, cut open lengthwise and remove potato, saving skins. Put potato through masher; mix in butter, salt, and pepper to taste; then add enough cream to make mixture light and moist. Fold in beaten whites of 2 eggs, and put mixture back into halved potato skins, rounding slightly with a knife; spread a little of yolk of egg on top of each, and brown about 15 minutes in slow oven.

KING'S DAUGHTERS COOK BOOK.

Potato Suzette Style.

8 potatoes.	Yolk 1 egg.
2 tblsp. Hiawatha salt.	Cream.
2 tblsp. Nokomis paprika.	$\frac{1}{2}$ cup cooked chicken and mushrooms.

Pare 8 rather small potatoes of uniform size, cut them into oval shape; also cut off a slice from one end of each to make them stand up. Let bake until done; cut off the top of each and scoop out the inside with a spoon, and leave a thin, hollow case. Press the pulp through a ricer; salt and paprika, the beaten yolk, add cream as needed, and chicken breast and cooked mushrooms. Mix all together and fill the potato shells; set the covers in place and return the potatoes to the oven 10 minutes. Baste with melted butter, and serve at once. Serve as an entrée or main dish of luncheon or supper.

SWEET POTATOES.

Sweet Potatoes and Apples Glacéd.

Arrange in a buttered baking dish alternate rows of boiled and sliced sweet potatoes and peeled, cored apple rings, bringing the apple rings on the top. Dot with butter and pour over several tablespoons of Hiawatha maple syrup and a tablespoon of sherry. Bake in hot oven until done, basting every 10 minutes. This is particularly delicious served with roast loin of pork or larded chicken breasts.

Candied Sweet Potatoes.

Wash and pare 6 medium-sized sweet potatoes. Cook 10 minutes in boiling, salted water.

VEGETABLES.

Drain, cut in halves lengthwise, and put in a buttered pan. Pour over 6 tablespoons Hiawatha maple syrup, and flavor with sherry if so desired. Bake 40 minutes, basting well every 10 minutes.

Individual Sweet Potato Puffs.

7 small sweet potatoes	1 tblsp. sugar.
or the same proportion taken from can	1 tblsp. butter.
	$\frac{1}{2}$ tsp. Hiawatha salt.
Wampum sweet potatoes.	Whites 2 eggs, beaten stiff.

Boil and mash the sweet potatoes. Add sugar, butter, salt, and beat well; then lightly add the beaten egg whites. Put into buttered custard cups $\frac{3}{4}$ full and bake in a hot oven until puffed up and brown. Serve at once.

Stuffed Sweet Potatoes.

Sweet potatoes.	Minced cold chicken or
Butter.	veal.
Blue Bird seasonings.	Boiled ham.

Scrub a number of good-sized sweet potatoes and bake in a hot oven until tender. Cut off one end of each and scoop out inside, being careful not to break skin. Put pulp through a potato press, and add $\frac{1}{2}$ teaspoon butter, 1 tablespoon each of minced chicken, or veal, and boiled ham for each potato. Mix and season with salt and pepper; refill the potatoes, and return to oven for about 10 minutes.

Cheese Dishes.

Butter Thins with Cheese.

1 package Blue Label cheese. $\frac{1}{2}$ green pepper, chopped.
Butter Thins. Hiawatha seasonings.

Cream the cheese well; add chopped pepper and seasonings. Spread on butter thins or squares of bread, and serve with salad.

Cottage Cheese, I.

When milk has become a thick clabber, put in a large bowl and pour in boiling water to fill. Let stand $\frac{1}{2}$ hour, then strain through a fine sieve or cheese-cloth bag. Pour on cold water and strain again until all the water has been drained off. Mix with a little sweet cream, Hiawatha salt, and serve. This is very good with Hiawatha green sage to serve with salad.

Cottage Cheese, II.

$\frac{1}{2}$ pt. cottage cheese. Hiawatha salt.
Garlic. Wampum pepper.

Cut garlic very fine and use according to taste. Work into cheese until smooth.

Cheese Balls, I.

2 cups grated cheese. Nokomis cayenne pep-
Hiawatha onion extract per.
or onion juice.

Mix well, add a little creamed butter, and moisten with boiled salad dressing thinned with

CHEESE DISHES.

cream. Pack in a bowl till needed. Roll into balls; a fine coating of finely-chopped nuts adds to the balls.

Cheese Balls, II.

1½ cups grated cheese. Nokomis cayenne.
1¼ tsp. Hiawatha salt. Whites 3 eggs.

Mix cheese, seasoning, and whites beaten stiff. Roll in fine sifted cracker crumbs, fry in deep fat, and drain on brown paper. Serve hot.

Cheese Croquettes.

1 tblsp. flour. Yolks 2 eggs.
2 tblsp. butter. 1½ cups grated cheese.
¾ cup milk. Wampum pepper to
Pinch Hiawatha salt. taste.

Make cream sauce of butter, flour, and milk, and season. Add grated cheese and yolks beaten. Pour in buttered pan ½ inch deep. When cold, shape in croquettes, dip in egg and crumbs, and fry in deep fat.

Cheese Delights.

Small rounds of bread. Yolks 2 eggs.
½ lb. cheese. Slices of bacon.

Melt the cheese, add yolks, spread on bread rounds, and place a slice of bacon on each piece. Place in broiler and cook until bacon is crisp.

Cheese Dreams.

Spread thin bread sandwiches with butter and cheese. Brown in frying pan with a little butter. Cook long enough to melt cheese. Serve hot.

KING'S DAUGHTERS COOK BOOK.

Cheese Fondue.

2 cups milk.	$\frac{1}{2}$ lb. grated cheese.
1 cup bread crumbs.	Blue Bird pepper.
3 eggs.	Hiawatha salt.
1 tblsp. melted butter.	

Add bread crumbs to milk, add eggs beaten very light, and then cheese. Bake 20 minutes in moderate oven.

Cheese Mixture.

American cream cheese.	Pinch Hiawatha salt.
Boiled salad dressing.	Nokomis cayenne pepper.
2 tblsp. melted butter.	
A little sugar.	Hiawatha onion extract.

Put cheese through meat grinder. Put onion juice or extract in a bowl, stir in cheese, butter, and seasonings. Mix with salad dressing until creamy. Is delicious with pie, salads, or in sandwiches. Will keep indefinitely in ice chest.

Cheese Pudding.

4 slices bread.	2 cups milk.
1 cup grated cheese.	2 eggs.

Break bread into small pieces in baking dish; add cheese. Pour milk and egg beaten in it over bread. Bake 15 minutes.

Cheese Straws, I.

1 cup flour.	Nokomis cayenne pepper.
1 tsp. Hiawatha salt.	
$\frac{3}{4}$ cup grated cheese.	2 tblsp. butter.
Milk enough to make soft dough.	$\frac{1}{2}$ tsp. baking powder.

CHEESE DISHES.

Sift flour, pepper, baking powder together; cut in butter, then grated cheese. Add milk slowly enough to make a soft dough. Toss on a lightly floured board; roll, cut in strips length of a pencil. Bake in hot oven till light brown.

Cheese Straws, II.

Cut pie-dough into long strips of uniform shapes. Sprinkle with grated cheese, Hiawatha salt, pepper, and paprika. Brown in the oven.

Cheese Toast.

2 tblsp. butter.	1 tsp. Hiawatha salt.
2 tblsp. flour.	2 cups milk.
1 cup grated cheese.	6 or 8 slices bread.

Melt butter, add flour mixed with salt, and blend thoroughly; add hot milk slowly and stir until smooth. Remove from the fire at boiling point and mix in the cheese. Stir until melted and pour over toast.

Cheese Wafers.

$\frac{1}{2}$ glass Nokomis currant jelly.	$\frac{1}{2}$ lb. salted pecans.
1 package cream cheese.	Saltine wafers.

Spread the saltines with the jelly; press cheese through a sieve or ricer, and place a mound on each cracker. Top each with a pecan. Serve with afternoon tea.

Cheese Wafers for Tea.

1 egg white.	1 cup grated cheese.
Wampum mustard.	Melted butter.
Rounds of bread.	

KING'S DAUGHTERS COOK BOOK.

Butter the bread and spread with dry mustard. Fold the cheese into the stiffly-beaten egg white, cover each round of bread with this mixture, and toast in the oven. Serve at once.

Cream Cheese in Form of Carrots.

Roll cream cheese in shape of a carrot. Roll in Nokomis paprika, put a piece of parsley in leaf end. Pretty and good.

Cream Cheese Roll.

Flatten 1 or 2 cakes of cream cheese out on butter-ball paddles. Spread with jelly or bar-le-duc. Then roll, chill, and slice for serving.

English Monkey.

1 cup bread crumbs.	½ cup soft, mild cheese,
1 cup milk.	cut into small pieces.
1 tblsp. butter.	½ tsp. Hiawatha salt.
1 egg.	Dash Nokomis paprika.

Soak crumbs 15 minutes in milk. Melt butter, add cheese. When cheese has melted, add soaked crumbs, egg (slightly beaten), and seasonings. Cook 3 minutes, and serve on toasted crackers.

Nut and Cheese Roast.

1 cup grated cheese.	Hiawatha salt and pep-
1 cup chopped walnuts.	per to taste.
1 cup bread crumbs.	3 tsp. butter.
2½ tblsp. chopped onions.	Juice ½ lemon.

Cook onion in butter and a little water until tender. Mix other ingredients, and moisten in water in which onion has been cooked. Pour into shallow baking dish and brown in the oven.

CHEESE DISHES.

Tomato Rarebit.

1 oz. butter.	A few drops lemon
1 large tomato.	juice.
1 large tsp. Blue Bird	A little Hiawatha salt.
catsup.	Wampum pepper.
1 oz. grated cheese.	

Melt the butter, add to it the tomato, cook, and pass through a sieve. Return to the fire, add other ingredients, cook until cheese is melted, and serve on hot, buttered toast.

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Salads and Salad Dressings

Apple and Cheese Salad.

Chopped nuts.	Hiawatha pepper.
Cream cheese.	Hiawatha salt.
A little thick cream.	Apples.

Mix chopped nuts with half their quantity of cream cheese; add cream to blend the mixture. Season with pepper and salt, and make into tiny balls. Peel tart apples, core and slice into rings about $\frac{1}{2}$ inch thick. Arrange the slices on lettuce leaves, and put a cheese ball in the center of each. Serve with French dressing made with lemon juice.

Banana and Pineapple Salad.

Cut in small squares equal parts of banana and Nokomis pineapple. Add $\frac{1}{2}$ cup of marshmallows cut into pieces. Just before serving, whip cream until stiff and mix with the salad. Serve on lettuce leaves, with maraschino cherry on top.

Brunswick Salad.

1 can shrimps.	Hiawatha salt and pep-
1 lb. cold cooked veal.	per to taste.
1 pt. chopped celery.	

Rinse shrimps well in cold water. Cut in pieces and sprinkle with French dressing. Cut veal in small pieces and sprinkle with French dressing. Set aside for 2 hours. Mix, and add celery and sufficient mayonnaise to moisten. Serve on lettuce leaves. Use more mayonnaise,

CLICQUOT BEVERAGES

Ginger Ale
Sarsaparilla
Birch Beer
Root Beer
Orange Phosphate
Lemon Sour

Do n't take others if you
want the best.

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SALADS AND SALAD DRESSINGS.

if desired, and garnish with Nokomis olives sliced.

Cabbage and Celery Salad.

Equal parts of white cabbage and celery chopped. Add two hard-boiled eggs sliced. Cover with any salad dressing to which cream has been added.

Cabbage Salad.

$\frac{1}{2}$ cup Blue Bird vine-	$\frac{1}{4}$ tsp. Hiawatha salt.
gar.	1 tsp. sugar.
$\frac{1}{2}$ cup water.	1 tsp. butter.
2 tsp. flour.	1 egg slightly beaten.
$\frac{1}{4}$ tsp. Nokomis mus-	$\frac{1}{2}$ cup whipped cream.
tard.	

Bring vinegar and water to boiling point, add dry ingredients mixed and moistened with a little cold water. Cook until thick; add butter, take off stove, and add egg. Cool, and add whipped cream. Scoop out a large head of cabbage, carefully saving the top. Shred contents, mix with dressing, and refill the shell, using the top if you wish to carry it upon a picnic.

Cardinal Salad.

3 Hiawatha beets.	1 cup cauliflower.
2 tblsp. Wampum vin-	Lettuce leaves.
egar.	Radishes.
1 cup Blue Bird peas.	

Boil the beets until tender. Slice and cover with vinegar. Allow to stand a few hours, then drain off the vinegar and use in making a mayonnaise. Place lettuce leaves on a flat dish and on each leaf put a slice of beet, then the peas and

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cauliflower chopped. Place shredded lettuce leaves around each. Pour the mayonnaise, which has been colored red, over the vegetables, and garnish with small red radishes.

Celery Salad.

Slightly moisten Roquefort cheese with Blue Bird vinegar and stir out lumps. Combine this with an equal amount of cream cheese. Fill stalks of celery with the mixture and sprinkle with Nokomis paprika. Serve two stalks to each person, on lettuce hearts with French dressing.

Cheese Salad, I.

Arrange head lettuce in a flat salad bowl; mix 2 packages of cream cheese in 1 pint of cream and put through a potato ricer. Pile onto the lettuce and surround with 2 glasses of Bar-le-duc jelly.

Cheese Salad, II.

$\frac{1}{2}$ cup cream.	Pinch Wampum mustard (dry).
2 tblsp. gelatine.	
$\frac{1}{2}$ cup grated cheese.	$\frac{1}{2}$ tsp. Nokomis salt.
$\frac{1}{4}$ cup pimentoes.	Few drops tabasco.

Dissolve gelatine in half a cup warm water and add to cream (whipped). Add other ingredients and mold into any shape, and serve with mayonnaise on lettuce leaves.

Cheese Salad, III.

Roll Blue Label cheese into small balls and cover some with finely chopped parsley, the others with Hiawatha paprika. Serve several balls of each on each plate with hearts of head lettuce. Serve with mayonnaise.

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Colored Cheese Ball Salad.

1 cream cheese.	$\frac{1}{2}$ pimento.
Sweet cream.	1 yolk hard-boiled egg.
1 spray parsley.	$\frac{1}{4}$ cup pecans.
Small amount of chives.	

Mix cream enough into cheese with a fork to make a stiff paste. Divide in 4 portions. To one add parsley and chives well chopped and mixed; to another add red pepper or chopped beets; to third add yolk of hard-boiled egg; to fourth add pounded pecan nuts. Mold in tiny balls and put one or more of each in the nests made with lettuce leaves. Cover with French dressing.

Cherry Salad.

Remove the stones from a can of Wampum white cherries. Place a filbert in each and serve on crisp lettuce leaves with stiff mayonnaise.

Chicken Salad.

To 3 pounds of chicken cut into pieces add half the quantity of celery cut into small pieces. Mix with mayonnaise. This amount will serve 8 people.

Combination Salad.

6 tomatoes.	8 young green onions.
2 medium-sized cucum- bers.	Wampum salt.

Slice tomatoes in eighths, dice cucumbers, slice onions very thin. Mix well with the salt. Pour over French dressing and let stand $\frac{1}{2}$ hour before serving.

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Congressional Salad.

1 grapefruit.	2 apples:
1 orange.	Nuts according to taste.
4 slices Nokomis pine-apple.	Pinch Hiawatha salt.

Chop the fruit and add cream double whipped. Serve on squares of buttered toast or brown crackers.

Egg and Cheese Salad.

Mix cottage cheese with chopped nuts, fruits, and green peppers. Add enough mayonnaise to make it mold into balls. Arrange on lettuce leaves with slices of hard-boiled eggs. Serve with French dressing.

Frozen Cheese Salad.

6 cakes Blue Label cream cheese.	2 pimentoes.
1 large green pepper.	Nokomis cayenne pepper.
1 tsp. onion juice or Hiawatha extract.	Nokomis black pepper.
	Blue Bird salt.

Mix the cheese to the consistency of mush with sweet cream. Add the pepper and pimentoes finely chopped. Add the seasonings and onion juice. Turn into a mold and pack in salt and ice. When frozen, dip mold quickly in warm water and turn out on a large platter. Arrange around it any good salad, and serve.

Grapefruit and Gelatine Salad.

3 grapefruit.	1 cup boiling water.
Juice of 2 lemons.	$\frac{1}{2}$ cup sugar.
$\frac{1}{2}$ box gelatine.	

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Soak gelatine in cold water. Cut up grapefruit. Pour boiling water over gelatine and add sugar while hot. Then add lemon juice and grapefruit. Put in individual cups and cool. To serve, remove from cups and add either boiled or mayonnaise dressing.

Green Pepper Salad.

Select a firm, medium-sized green pepper. Cut off stem and scrape out the seeds. Fill the pepper with cream cheese moistened with French dressing. Pack in tight, refit the stem, and chill over night. When ready to serve, slice pepper, using one or more slices on lettuce leaves for individual portion.

Kidney Bean Salad.

1 can Nokomis red kidney beans.	$\frac{1}{4}$ tsp. Wampum paprika.
1 tblsp. flour.	1 large onion chopped fine.
1 tblsp. butter.	2 hard-boiled eggs.
4 tblsp. Blue Bird vinegar.	2 or 3 tblsp. any sour relish.
$\frac{1}{4}$ tsp. Hiawatha salt.	Dash Wampum cayenne.

Heat the beans. Melt butter and rub in the flour; cook well and blend thoroughly. Add vinegar and juice of the beans; cook until thick and stir to avoid lumps; add seasonings and onion. Let cool and toss in the beans and chopped eggs.

Lamb and Vegetable Salad.

2 cups lamb.	1 cup potatoes.
2 cups cold Nokomis beet.	$\frac{1}{2}$ tsp. onion juice or Blue Bird extract.

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Cut up the lamb and potatoes (both cooked and cold) into small pieces. Mix and add to chopped beets. Dress with mayonnaise flavored with onion juice, and garnish with finely chopped Hiawatha cucumber pickles.

Lobster Salad.

1 can Hiawatha lobster. $\frac{1}{2}$ cup mayonnaise.
Celery.

Have all ingredients cold. Wash lobster, drain, remove any bone, and cut in small pieces. Add an equal quantity of cut celery and mix lightly with mayonnaise just before serving. Do not let stand after adding mayonnaise or it will become watery.

Macédoine of Vegetables in Tomato Jelly.

2 cups Hiawatha tomatoes.	1 branch celery leaves.
2 sprigs parsley.	1 hard-boiled egg.
1 or 2 tblsp. mushroom trimmings (peel and stalks).	Small bay leaf.
	$\frac{1}{2}$ tsp. Wampum salt.
	2 slices onion.
	2 Hiawatha cloves.

Cook all together very gently 15 minutes; strain and add $\frac{1}{4}$ package of gelatine softened in $\frac{1}{4}$ cup cold water and a few drops of tabasco sauce. Chop finely the cooked white of 1 egg. Cut up small bits of any cooked vegetables at hand, such as okra, string beans, asparagus, and celery hearts; cooked peas may be used whole. Set 7 or 8 molds in water or crushed ice. In the bottom of each mold put part of a teaspoon of the chopped white (or yolk, or both); to egg add prepared vegetables, and any egg that remains to the tomato, which has been cooled somewhat; stir until the tomato holds up the vegetables,

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then use to fill the molds. Serve on hearts of lettuce with French mayonnaise or other salad dressing. A piece of green pepper or a chili pepper may replace the tabasco. Also a mushroom catsup may replace the mushroom trimmings, or both may be omitted.

Malaga Grape Salad.

Skin the grapes, remove seeds, and stuff with almonds or pecans. Serve on crisp lettuce leaves with French dressing mixed with finely chopped nuts.

Marshmallow Salad.

2 lbs. grapes. ½ lb. shelled pecans.
1 can Nokomis pine- 1 lb. marshmallows.
apple.

Peel and seed grapes. Cut marshmallows into triangular pieces. Cut up the pineapple. Chill and mix with the grapes and marshmallows. Serve with boiled dressing on lettuce leaves.

Orange Salad.

Arrange on a plate a few pieces of crisp lettuce. Peel an orange, cutting off all white skin with it. With a sharp knife cut out the sections of orange membranes. Arrange the sections so they look like a flower. In the center put a small bit of mayonnaise and sprinkle chopped walnuts over the whole.

Peach Salad.

Halve large, ripe peaches or Nokomis peaches and fill with chopped blanched almonds mixed with mayonnaise. Arrange on crisp lettuce leaves and serve with a stiff mayonnaise.

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Pear Salad.

Make balls of cream cheese; roll in chopped Wampum olives. Place in center of Hiawatha pears. Serve on lettuce leaves with any desired dressing.

Pimento Salad.

1 tblsp. gelatine.	2 tblsp. lemon juice.
$\frac{1}{4}$ cup cold water.	1 tsp. Hiawatha salt.
1 cup boiling water.	1 cup chopped celery.
$\frac{1}{2}$ cup sugar.	$\frac{1}{2}$ cup chopped cabbage.
$\frac{1}{2}$ cup Blue Bird vinegar.	1 small can pimientos.

Soak the gelatine in cold water. Pour the boiling water over; when dissolved, add sugar, vinegar, lemon juice, and salt. When the mixture begins to harden, add celery, cabbage, and pimientos, which have been chopped very fine. Place in mold and serve on lettuce with mayonnaise or boiled dressing.

Pineapple and Celery Salad.

1 cup Nokomis pineapple (shredded).	Apples.
1 cup shredded celery.	Mayonnaise.

Hollow out and peel required number of apples. Fill with mixture of pineapple and celery, and cover with mayonnaise.

Potato Salad, I.

3 hard-boiled eggs.	$\frac{1}{2}$ tsp. Wampum vinegar.
10 or 12 potatoes.	$\frac{1}{2}$ tsp. Wampum salt.
1 onion.	$\frac{1}{4}$ tsp. Wampum pepper.
1 cup cream.	

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Boil the potatoes and, when cold, chop fine with the onion. Stir yolks of the eggs in 1 cup cream. Chop the whites of eggs and put all together, adding seasonings.

Potato Salad, II.

Dice cold, boiled potatoes and toss in firm mayonnaise. Add capers, if desired.

Salad Varonique.

(From Hotel Blackstone.)

Remove outer leaves and very center of halves of head lettuce; stuff with white grapes, seeded and filled with cream cheese. Place a cut-up Hiawatha pear on top. Serve with the following dressing:

Make a good French dressing and add to it the following ingredients:

Chopped water cress.	1 tsp. Escoffier Diable
Little Nokomis prepared mustard and	and Bengal Chutney.
Blue Bird paprika.	Hiawatha chili sauce.

Shrimp Salad.

1 cup unsweetened	$\frac{1}{2}$ tsp. Hiawatha salt.
lemon jelly.	1 tsp. Wampum vinegar.
$\frac{1}{4}$ tsp. Nokomis pepper.	Shrimps.
$\frac{1}{4}$ tsp. sugar.	

Prepare shrimps and soak for 2 hours or longer in a French dressing. Flavor lemon jelly with the above ingredients. Place shrimps in individual molds and pour enough jelly over them to hold them firmly, and set away until firm. Serve on lettuce with mayonnaise.

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St. Martha's Salad.

1 can Hiawatha peas. 1 cup celery.
1 can small mushrooms. $\frac{1}{2}$ lb. walnut meats.

Cut up the celery and mushrooms; break the walnuts into small pieces. Mix all together and serve on lettuce with mayonnaise.

Strawberry Jelly Salad.

1 qt. strawberries, or 1 tblsp. gelatine.
Hiawatha berries $1\frac{1}{2}$ cups hot water.
drained. $\frac{1}{2}$ cup cold water.

Fill a mold with the hulled and washed strawberries. Soak gelatine in cold water, add hot water, and after dissolving it, place around the berries. Chill and serve with mayonnaise.

Stuffed Beet Salad.

Take a few large cooked beets for each person to be served. Cut out as much of the inside as possible and stuff with mayonnaise. Serve with hearts of head lettuce.

Sweetbread Salad.

Let sweetbreads stand in ice-water four hours. Remove membrane and let boil $\frac{1}{2}$ hour. When cold, cut in small pieces and mix well with mayonnaise. Serve on crisp lettuce. One cup cold chopped chicken may be added if desired, or 1 can of mushrooms.

Tomato Cream Salad.

Make a delicately flavored tomato sauce, being careful not to cook too long after spices have

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been added; strain and cool, add equal parts of whipped cream and pack in baking-powder tins. Pack in equal parts Blue Bird salt and ice for several hours. Unmold and serve a slice for individual portion on crisp lettuce with stiff mayonnaise. Sprinkle with Nokomis paprika.

Tomato Jelly.

2 cups Blue Bird tomatoes.	1 tsp. Worcestershire sauce.
2 Blue Bird cloves.	1 tsp. Blue Bird salt.
4 pepper corns.	$\frac{1}{2}$ tsp. Blue Bird paprika.
1 slice onion.	2 tsp. gelatine.

Boil tomatoes and seasonings together 5 minutes, strain and add gelatine which has been soaked in $\frac{1}{2}$ cup cold water. Pour into mold. Serve on lettuce with mayonnaise.

Tomato and Shrimp Salad.

Mix thoroughly 1 large can shrimps, 3 tomatoes peeled and cut in small pieces, 1 stalk of celery cut in pieces. Mix all thoroughly with mayonnaise and serve from a nest of lettuce leaves in the center of a large platter surrounded with slices of cold meat garnished with slices of green pepper stuffed with cream cheese and nuts. The peppers should be stuffed and allowed to harden several hours before using.

Washington Salad.

2 tblsp. (heaping) powdered gelatine.	Mayonnaise.
2 $\frac{1}{2}$ cups water.	$\frac{1}{2}$ cup grapefruit juice.
4 tblsp. sugar.	Stuffed olives.
Celery (chopped).	Pecans.
	Lettuce.

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Put the gelatine into a dish, add the water, sugar, grapefruit juice. Stir over the fire until dissolved. Strain and cool. Then coat a wet ring mold with this jelly. Set on ice. Cut olives in halves, dip each in jelly, and arrange them around the mold. When set, add 1 inch of jelly. Set and add pecans and small pieces of celery, jelly, and continue to add until full. Garnish and fill center with lettuce and mayonnaise.

Cream Salad Dressing.

$\frac{1}{4}$ tblsp. Hiawatha salt.	$2\frac{1}{2}$ tblsp. melted butter.
$\frac{1}{2}$ tsp. Nokomis mustard.	1 egg.
1 tblsp. sugar.	$\frac{3}{4}$ cup cream.
	$\frac{1}{4}$ cup Blue Bird vinegar.

Mix dry ingredients together, add egg slightly beaten, then butter and cream, and the vinegar very slowly. Cook in double boiler until it becomes thick. Serve cold.

French Dressing.

$\frac{1}{4}$ tsp. Wampum paprika.	$\frac{1}{2}$ tsp. Hiawatha salt.
2 tblsp. Blue Bird vinegar.	5 tblsp. Nokomis olive oil.

Lemon juice may be added or substituted for vinegar, and sugar added if desired. Mix thoroughly; serve very cold.

Dressing Special.

3 eggs.	$\frac{1}{2}$ tsp. Wampum mustard.
$\frac{1}{4}$ cup water.	1 tsp. Hiawatha salt.
1 cup Hiawatha vinegar.	Nokomis cayenne pepper.
Whipped cream.	
1 cup sugar.	

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Beat the eggs until light, add the water, vinegar, and sugar. Cook until thick. When cool, add the mustard, salt, and a pinch of cayenne pepper. Add whipped cream before serving. Thin with whipped cream if necessary.

Grapefruit Salad Dressing.

4 tblsp Nokomis olive oil. $\frac{1}{2}$ tsp. Blue Bird powdered sugar.
2 tblsp. grapefruit juice. $\frac{1}{2}$ tsp. Hiawatha salt.
Wampum paprika.

Keep in a bottle in the refrigerator. Shake well before using.

Mayonnaise, I.

1 cup boiling water. 2 egg yolks.
1 cup Hiawatha olive oil. $\frac{1}{4}$ cup lemon juice and Nokomis vinegar mixed.
2 tblsp. flour.
2 tblsp. Hiawatha olive oil. $\frac{1}{4}$ tsp. Hiawatha salt.
 $\frac{1}{4}$ tsp. Hiawatha pepper.

Bring water, lemon juice, and vinegar to a boil. Rub flour and 2 tablespoons olive oil to a paste. Stir into boiling mixture; cook 5 minutes. Pour the whole over beaten yolks. Let cool, but do not let get cold. Add 1 cup olive oil, a small amount at a time, beating with the egg-beater. Add salt and pepper.

Excellent for potato salad.

Mayonnaise, II.

1 egg yolk. Season with Hiawatha salt, cayenne, and paprika.
1 tblsp. Wampum vinegar or 1 tblsp. vinegar and lemon juice. 1 cup Nokomis olive oil.

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Beat yolk of egg with fork until light; add vinegar; beat well and add oil, at first drop by drop, then more at a time. Before serving, if too thick, add a little hot water, or thin with cream.

Puffed Crackers.

Soak St. Johnsbury's crackers in water for 20 minutes. Scoop out and place on a clean towel, pat gently, and let dry for 1 hour. Place in a pan and cover each cracker with a generous amount of melted butter. Bake in a very slow oven for 1 hour. They should be a light brown, and will keep for several days. Reheat before using as a salad accompaniment.

Roquefort Cheese Dressing, I.

4 tblsp. Hiawatha olive oil.	Hiawatha salt and paprika.
1 tblsp. Nokomis vinegar.	2 tblsp. crumbed Roquefort cheese.

Beat oil, vinegar, and seasonings together well. Add gradually to the cheese, and beat with an egg-beater until smooth and thick. Serve on lettuce hearts.

Roquefort Cheese Salad Dressing, II.

Roquefort cheese.	Blue Bird vinegar.
Hiawatha olive oil.	Hiawatha salt, black and red pepper to taste.
Wampum tomato catsup.	1 tsp. sugar.

Cream the cheese, add enough oil to make a paste. Season with vinegar, salt, pepper, and sugar. Add enough catsup to make it a pretty color.

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Salad Dressing.

3 tblsp. Blue Bird cat-sup.	1 tblsp. Worcestershire sauce.
2 tblsp Nokomis olive oil.	Hiawatha salt, pepper, and paprika to taste.

Mix thoroughly, and serve very cold with any green salad. Especially good with cucumbers.

Tarragon Vinegar.

Pour 1 gallon Hiawatha cider vinegar over

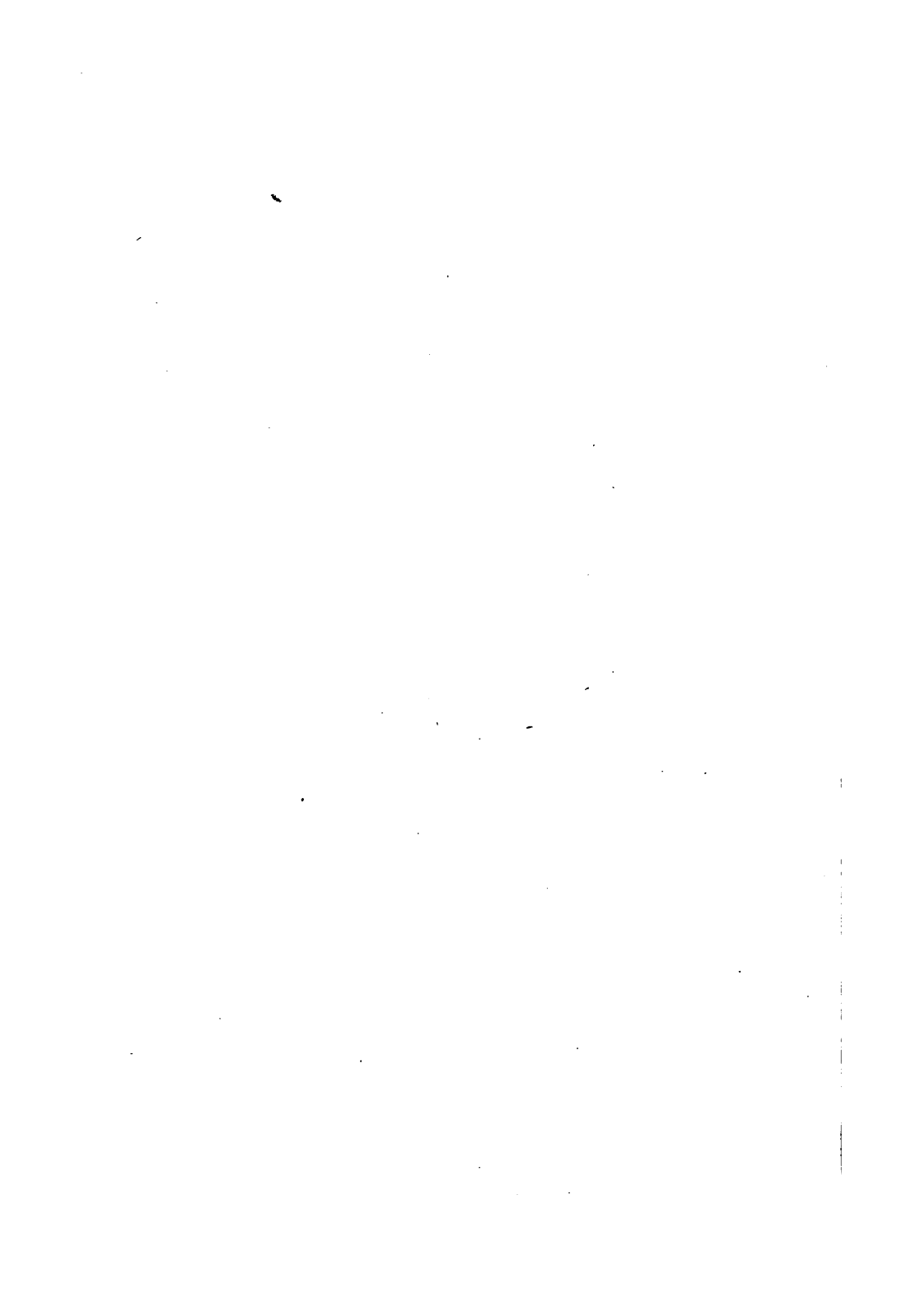
3 oz. elder blossoms.	2 oz. small onions.
4 oz. tarragon leaves.	1 oz. garlic.
2 oz. mint.	12 cloves.

Let it stand 4 weeks; strain and bottle.

Thousand Island Dressing.

1 tblsp. Hiawatha chili sauce.	1 large cup mayonnaise.
1½ tblsp. onion chopped fine.	1½ tblsp. green pepper chopped fine.

Mix well, and put 1 or 2 tablespoons on selected leaves or hearts of lettuce just before serving.



Desserts and Puddings.

Almond Charlotte Russe.

1 cup blanched almonds.	6 tblsp. sugar.
1½ cups milk.	Yolks 3 eggs.
1 tsp. gelatine.	½ cup hot water.
½ pt. whipped cream.	1 tsp. Blue Bird almond extract.

Chop almonds fine. Melt 3 tblsp. sugar in frying pan and add almonds. Stir until brown; then cool. Put milk in a double boiler and, when scalded, add the almonds and cook for a few minutes, but do not let it boil. Beat yolks of eggs light, and add remaining sugar; add to contents of boiler. When thick, remove from fire and cool. Add gelatine dissolved in hot water, whipped cream, and almond extract. Pour in a mold. Serve cold.

Apple Charlotte.

½ box gelatine.	3 cups sugar.
8 medium-sized apples.	Juice 1 lemon.

Pare and steam apples. When tender, press through colander; add sugar and lemon juice. Mix soaked gelatine with hot apples and stir them until cold. Set on ice to harden. Serve very cold with whipped cream.

Apple Dumplings.

3 cups flour.	2 tblsp. lard.
1 tsp. baking powder.	1 tsp. Hiawatha salt.
Sweet milk.	Sliced apples.
1 lemon.	

DESSERTS AND PUDDINGS.

Sift flour, baking powder, and salt; work in lard. Add enough sweet milk to make a soft dough. Roll out and cut about 4 inches square. Lay several slices of apples on each square, sprinkle with sugar and lemon juice, and then wrap the dough around the apples. Bake in a moderate oven.

Apples en Casserole.

4 large apples.	Juice 1 lemon.
1 wineglass brandy.	1 cup sugar.
$\frac{1}{2}$ tsp. Hiawatha cinnamon.	Chopped nuts.

Peel and core apples. Put in casserole with brandy, lemon juice, cinnamon, and sugar. Cover closely, and bake in oven $\frac{3}{4}$ hour. Cover with sugar and chopped nuts. Serve with rich cream.

Baked Apples.

6 apples.	Sugar.
Butter.	Water.
Chopped figs and nuts.	

Wipe and core sour apples. Place in an earthen dish; fill the center of each apple with sugar. Measure 1 tblsp. of water for each apple and pour around apples. Add a piece of butter on each apple; add chopped figs and nuts. Bake in a hot oven until soft, but not until broken, 20 or 30 minutes. Serve with milk or cream.

Baked Chocolate Pudding.

$\frac{1}{2}$ cup sugar.	2 squares chocolate.
Butter size of egg.	$\frac{1}{2}$ cup milk.
1 egg.	$\frac{1}{2}$ cup flour.
1 tsp. baking powder.	

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Cream butter and sugar. Add egg well beaten. Add chocolate melted in the milk, then flour and baking powder. Bake 20 minutes. Serve with following

Sauce.

2 eggs.	1 cup cream.
1 cup sugar.	Nokomis vanilla.

Beat whites and yolks separately. Add sugar to yolks, then cream, whipped quite stiff. Then add whites of eggs and vanilla.

Baked Custard.

3 eggs.	1/16 tsp. Hiawatha salt.
4 tblsp. sugar.	1 3/4 cup hot milk.
1/4 tsp. Nokomis vanilla.	

Beat eggs, sugar, and salt together; add *hot* milk (not boiling) and vanilla. Strain into a buttered mold, sprinkle nutmeg on top. Set in a pan of hot water, and bake in a slow oven.

Baked Peaches.

Peaches.	Butter.
Sugar.	1 tsp. lemon juice.
Nokomis nutmeg.	

Peel peaches, cut them in halves, fill the hollow with sugar, put small piece of butter on top, a little lemon juice, sprinkle with nutmeg. Put on old china platter. Bake 25 minutes.

Brown Betty.

1/2 cup sugar.	1 pt. soft bread crumbs.
1 tsp. Nokomis nutmeg.	2 tblsp. butter.
Grated rind 1 lemon.	3 pts. sliced sour apples.

Into a buttered baking dish put layer of crumbs, then apples and sugar. Fill the dish this

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way, putting seasoning and butter throughout. Have crumbs on top. If apples are not juicy, add $\frac{1}{2}$ cup water. Bake slowly, covered at first until apples are done. Serve with cream or hard sauce.

Caramel Cream.

$\frac{1}{4}$ lb. sugar.	Yolks of 4 eggs.
1 tblsp. gelatine.	1 cup whipped cream.
1 pt. milk.	

Melt sugar until brown. Melt gelatine in a little milk, and add to the sugar. Then add milk, stirring until well mixed. Add yolks well beaten, and stir over fire until thick. When cool, add cream and serve cold or hot with cooked Hiawatha rice.

Charlotte Russe.

1 pt. cream.	$\frac{1}{2}$ box gelatine.
Whites 2 eggs.	4 tblsp. sherry.

Flavor and sweeten cream to taste, after whipping. Add well-beaten eggs and dissolved gelatine. Stir well, add sherry, and turn into a mold lined with cake.

Chestnut Dessert.

Peel large Italian chestnuts and boil until thoroughly tender and mealy, in any good wine. Press through a colander and pile lightly on a platter. Surround with whipped cream.

Chocolate Bavarian Cream.

1 pt milk.	$\frac{1}{2}$ box gelatine.
1 pt. cream.	2 oz. chocolate.
$\frac{1}{2}$ cup sugar.	1 tsp. Blue Bird vanilla.
$\frac{1}{2}$ cup water.	

KING'S DAUGHTERS COOK BOOK.

Cover gelatine with water, and let soak $\frac{1}{2}$ hour. Boil milk, and add grated chocolate and gelatine. Stir until dissolved. Take from fire, add sugar and vanilla, and stir continually until it thickens. When cool, add whipped cream, mix well, and turn into mold to harden. Serve with whipped cream.

Chocolate Hamburg.

1 cup sugar.	3 oz. chocolate.
6 eggs.	1 tsp. Nokomis vanilla.

Separate whites and yolks, and beat well. Cook sugar and yolks in double boiler until thickened. Beat this into the whites; add vanilla and melted chocolate. Serve in glasses, and cover with whipped cream.

Cream Whips.

Sweeten thin cream, flavor with Nokomis vanilla or wine, and whip. Half fill frappé glasses with any preserve. Pile on lightly the whip.

Date Soufflé.

1 cup chopped dates.	1 tsp. baking powder.
1 cup chopped nuts.	$\frac{3}{4}$ cup sugar.
2 tblsp. flour.	2 eggs.

Put in long bread pans, and bake about $\frac{1}{2}$ hour in rather slow oven. Allow to cool standing in oven. Slice like cake, and serve cold with whipped cream.

Éclairs.

1 cup boiling water.	$\frac{1}{2}$ cup butter.
1 cup flour.	3 eggs.
$\frac{1}{4}$ tsp. Nokomis soda.	

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Add flour to boiling water and butter, and cook 3 minutes, stirring constantly. Beat eggs, add soda, add to the boiling mixture. Drop on buttered pans; bake 25 minutes. When cool, split and fill with custard or sweetened whipped cream.

French Chocolate.

3 eggs.	3 tbs. Blue Bird pow-
12 marshmallows.	dered sugar.
3 tblsp. melted chocolate.	

Beat the whites of eggs, pour on yolks, add sugar and melted chocolate. Beat ingredients thoroughly; add 12 marshmallows cut in halves. Let stand for 10 hours, and serve with whipped cream.

Fried Cream.

1 pt. milk.	Piece of cinnamon.
$\frac{1}{2}$ tsp. butter.	$2\frac{1}{2}$ cups sugar.
$2\frac{1}{4}$ tblsp. Blue Bird	Yolks 3 eggs.
cornstarch.	1 tblsp. flour.
$\frac{1}{2}$ tsp. Nokomis vanilla.	$\frac{1}{2}$ tsp. Hiawatha salt.

Put milk in double boiler with salt and cinnamon. When at boiling point, add sugar, stir until thickened. Add beaten yolks of eggs, place on fire again for a few minutes to set the eggs; add butter and flavoring. Strain into flat dish, making layer $\frac{3}{4}$ inch thick. When cold, cut in round pieces; cover each piece with sifted cracker crumbs and egg, and fry in hot fat to amber color. Lay on brown paper to dry, and sprinkle with sugar and serve.

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Fruit Jelly.

Juice 1 lemon.	Pinch Hiawatha cinna-
Juice 3 oranges.	mon.
Juice 1 grapefruit.	1 envelope gelatine.
$\frac{1}{2}$ cup sugar.	

Enough cold water to make a scant quart of liquid. Bring all to boil and skim. Cool; add dissolved gelatine in $\frac{1}{2}$ cup sherry wine. Pour into molds; serve with whipped cream.

Gingered Figs.

1 lb. dried figs.	$\frac{1}{2}$ lemon.
1 large piece ginger	1 tsp. sherry.
root.	Sugar.

Wash figs and remove stems; add cold water enough to cover, add juice and rind of lemon and ginger root. Stew until figs are puffed and soft. Remove to dish, measure syrup, and add one half as much sugar. Simmer until thick; add sherry. Serve with whipped cream.

Hot Prune Soufflé.

1 cup prunes.	$\frac{1}{2}$ cup Nokomis corn-
2 cups cold water.	starch.
1 cup sugar.	Whites 2 eggs.
$\frac{1}{2}$ cup nuts (broken).	1 tblsp lemon juice.
2-inch stick cinnamon.	

Soak prunes in cold water, then cook in same water until soft. Remove stones, cut prunes in pieces. To prune juice add water enough to make $1\frac{1}{2}$ cups. Add sugar, cinnamon, and prunes. Cook 10 minutes. Dilute cornstarch in cold water, add to mixture, and cook 5 minutes. Remove cinnamon from mixture. Add egg whites well beaten, nuts, and lemon juice.

DESSERTS AND PUDDINGS.

Lemon Puffs.

3 eggs.	2 cups flour.
$\frac{1}{2}$ cup Hiawatha powdered sugar.	$\frac{1}{4}$ tsp. Hiawatha salt.
	$\frac{1}{2}$ lemon, grated rind.

Beat yolks well with the sugar, add salt and lemon rind. Fold in the stiffly-beaten whites and lightly mix in the flour. Bake in muffin tins as soon as mixed, in a moderate oven.

Maple Frappé.

$\frac{1}{3}$ box gelatine.	4 eggs.
$1\frac{1}{2}$ cups Wampum syrup.	1 pt. whipped cream.

Boil syrup until it hairs. Beat eggs separately. Pour syrup over yolks, beating constantly. Add gelatine. When cold, beat in whites and, when it begins to settle, beat in whipped cream. Serve cold in glasses or a mold.

Peach Balls.

Remove skins from desired number of peaches and wrap each in a cloth for $\frac{1}{2}$ hour, or until moisture is absorbed. Dip in boiled frosting, made quite thick, and roll in cocoanut. Serve with whipped cream.

Peach Short Cake.

2 cups flour.	Sliced peaches.
1 tsp. Hiawatha salt.	2 tblsp. baking powder.
2 tblsp. butter (rounding).	1 tblsp. sugar.
	1 qt. sweet milk.

Rub butter into flour, add the other ingredients. Mix lightly, and bake in a quick oven. Bake in two layers or split one deep layer. Put

KING'S DAUGHTERS COOK BOOK.

sliced peaches between layers and on top. Add whipped cream, if desired, or serve with a hard sauce.

Pineapple Bavarian Cream.

1 can Hiawatha grated pineapple. 1 pt. whipped cream.
1 cup sugar.
 $\frac{1}{2}$ box gelatine. $\frac{1}{2}$ cup cold water.

Simmer pineapple and sugar 20 minutes. Soak gelatine in water, then add to pineapple, and strain immediately. Beat until it begins to thicken; add whipped cream. Beat well, then set in mold to harden. Serve with whipped cream.

Pineapple Sponge.

1 can Hiawatha grated pineapple. $\frac{1}{2}$ cup sugar.
Whites of 4 eggs.
 $\frac{1}{2}$ package gelatine.

Simmer pineapple and sugar for 10 minutes. Add gelatine (previously soaked in $\frac{1}{2}$ cup of water). When nearly cold, add the beaten whites of eggs. Beat until it begins to thicken. Pour in a mold, put on ice to set. Serve with whipped cream.

Prune Pyramid.

1 lb. prunes. Blanched almonds.
Batter of fine pancake dough. Wampum pulverized sugar.

Cook prunes until half done. Remove pits, put almonds in their places. Dip one at a time in pancake batter, cover prunes well, and fry in hot butter until golden brown. Put them on a plate, pyramid form, and sprinkle with sugar.

DESSERTS AND PUDDINGS.

Puffs.

3 well-beaten eggs. 1 pt. sweet milk.
1 tblsp. flour.

Bake in cups in a quick oven. Serve with any dessert sauce.

Schaum Torte.

Whites 4 eggs (beaten stiff). 1 cup granulated sugar.
1 tblsp. lemon juice or
A few drops of Noko- Nokomis lemon ex-
mis almond extract. tract.

Mix lightly and put into well-buttered pans. Bake in a very slow oven for 40 minutes. Put whipped, unsweetened cream between layers when ready to serve.

Short Cake.

1 cup flour. $\frac{1}{2}$ tsp. Hiawatha salt.
1 tsp. baking powder. 1 tblsp. shortening (more
 $\frac{2}{3}$ cup milk and cream. butter than lard).

Bake 20 minutes, if thick; 15 minutes, if thin. Spread with butter before baking. When baked, split in two and spread with butter before adding berries or fruit.

Snow Balls.

$\frac{1}{3}$ cup butter. 1 cup flour.
 $\frac{1}{2}$ cup sugar. $\frac{1}{2}$ cup Hiawatha corn-
Whites 4 eggs. starch.
2 tsp. baking powder. $\frac{1}{2}$ cup milk.

Cream butter and sugar. Gradually sift flour, cornstarch, and baking powder. Add mixture alternately with milk, then stir in gently the whites of eggs beaten stiffly. Place batter in 8 jelly glasses or cups and steam $\frac{3}{4}$ hour. Roll in granulated sugar. Serve hot.

KING'S DAUGHTERS COOK BOOK.

Steamed Prune Whip.

4 egg whites (beaten stiff). 4 or 5 large, cooked prunes cut fine.
 $\frac{3}{4}$ cup sugar.

Mix lightly and steam for $1\frac{1}{2}$ hours in a buttered double boiler. Delicious served with frozen, unsweetened whipped cream.

Stuffed Oranges.

2 bananas (sliced). $\frac{1}{2}$ cup cherries.
 $\frac{1}{2}$ cup Nokomis raisins, 1 tblsp. dissolved gelatin.
cut.

Cut tops of oranges, dig out pulp, add bananas (sliced or cut in pieces), raisins, and cherries. Add gelatine. Sweeten to taste. Fill each orange and set aside to cool. This recipe calls for 6 oranges.

Stuffed Pears, Condé.

6 pears. 1 doz. blanched almonds,
1 cup sugar. chopped.
1 cup water. $\frac{1}{2}$ cup marmalade.
Whipped cream. 1 cup Wampum rice.

Pare and cut pears in halves, removing the core. Simmer in sugar and water until tender. Mix chopped nuts and any good marmalade, and fill the pear cavity. Put two halves together and arrange as a border around a mound of cooked rice. Place some marmalade in center of rice, garnish, and serve with whipped cream. The rice may be plain boiled, or cooked in milk with or without the addition of 2 tablespoons of sugar, 1 egg yolk, and $\frac{1}{4}$ cup of marmalade.

DESSERTS AND PUDDINGS.

Wine Jelly.

1 tblsp. gelatine. 1 lemon (rind and juice).
1 stick Nokomis cinna- 2 cups water.
mon. 1 cup sugar.
1½ cups white wine.

Soak gelatine in a cupful of cold water for ½ hour. Boil cinnamon and thinly-pared rind of lemon in 1 cup of water for 5 minutes. Add dissolved gelatine. Stir until clear. Then take from fire, add sugar, juice of lemon, and white wine. Strain into mold. Serve with whipped cream.

Zabaione.

4 eggs. ½ tblsp. Wampum pow-
4 tblsp. sherry. dered sugar.

Beat together the yolks and sugar and gradually add the sherry, beating all the time. Place over a moderate flame for a few minutes, beating constantly till very light and smooth. Add the beaten whites of 2 eggs, and serve hot in cups.

Angels Food Pudding.

Whites 6 eggs. ½ tsp. baking powder.
1 cup sugar. 1 cup flour.

Beat eggs, and add sugar slowly. Sift flour and baking powder, and mix in lightly. Put in buttered cups, and steam 20 minutes. Serve with brandy sauce.

Apple Pudding.

Apples. 1 egg yolk.
½ lb. butter. ½ lb. chopped almonds.
½ lb. flour. Sugar to taste.

KING'S DAUGHTERS COOK BOOK.

Quarter the apples and boil in a syrup of sugar and water until tender. Make a dough with the butter, flour, egg yolk, almonds, and sugar. Roll out thin and use to line an angel-food tin. Fill with apples and cover with the pastry. Bake $\frac{1}{2}$ or $\frac{3}{4}$ hour until dough is well done. Let cool for an hour and turn out onto serving dish. Serve with Apple Pudding Sauce.

Bread Pudding.

1 cup fresh bread	$\frac{1}{4}$ cup sugar.
crumbs.	Pinch Hiawatha salt,
1 cup hot milk.	Nokomis nutmeg.
2 eggs, beaten light.	Wampum vanilla.

Soak bread crumbs into hot milk for 2 or 3 hours. Add other ingredients, and bake in well-greased cups for 1 hour. Set the cups in a pan of hot water in a moderate oven. Nokomis raisins may be added. Serve with hard sauce.

Cherry Pudding.

2 cups flour.	1 tsp. Hiawatha salt.
2 tsp. baking powder.	2 tblsp. butter.
1 cup fresh or Hiawatha	1 tblsp. sugar.
cherries.	1 cup milk.

Put flour, baking powder, sugar, and salt through sieve. Mix other ingredients to make a batter. Drain the cherries and put between layers of batter. Steam in cups for 25 minutes.

Chestnut Pudding.

1 lb. Italian chestnuts.	Lemon juice.
Wampum red currant	1 cup milk.
jelly.	1 tsp. butter.
Apple sauce.	Whipped cream.

DESSERTS AND PUDDINGS.

Boil chestnuts 15 minutes, remove shells and skin, then put back to boil until tender; add milk and butter. Boil on a slow flame until soft enough to rub through a sieve. Butter a mold well, add a layer of apple sauce colored pink with jelly, then add chestnuts, then another layer of apple sauce. Over this squeeze some lemon juice, and bake in quick oven. Turn out on a platter, garnish with whipped cream colored a little with the jelly.

Chocolate Pudding.

$\frac{1}{2}$ cup sugar.	$\frac{1}{2}$ cup milk.
1 heaping tblsp. butter.	$\frac{1}{2}$ cup flour.
1 egg.	1 tsp. baking powder.
2 squares chocolate.	

Cream the butter and sugar, melt the chocolate in the milk, beat the egg, and mix all together lightly. Bake for 20 minutes. Serve hot with the following sauce:

2 eggs (beaten separately).	1 cup cream (whipped),
1 cup sugar.	$\frac{1}{4}$ tsp. Wampum vanilla.

Mix beaten yolks, sugar, and cream, flavor with vanilla, and add the beaten whites last.

Chocolate Cream Pudding.

3 cups milk.	2 heaping tblsp. Nokomis
1 scant cup sugar.	cornstarch.
2 oz. chocolate.	1 tsp. Blue Bird vanilla.

Heat in double boiler. Dissolve cornstarch in $\frac{1}{2}$ cup cold milk and add to the cooked milk. Stir until thick. Add melted chocolate and sugar and lastly, vanilla.

KING'S DAUGHTERS COOK BOOK.

Cold Chocolate Pudding.

$\frac{1}{2}$ cup sugar. 3 eggs.
 $\frac{1}{3}$ cup melted chocolate. 1 tsp. Blue Bird vanilla.

Put sugar and yolks of eggs in double boiler. Cook slowly, stirring until creamy; add melted chocolate, remove from fire, stir in whites of eggs well beaten; add vanilla. Put in ice-box to cool. Serve with whipped cream. Enough for 4 people.

Cottage Pudding.

2 tblsp. butter. $\frac{1}{2}$ cup sugar.
1 egg. $\frac{3}{4}$ cup milk.
2 tsp. baking powder. $1\frac{1}{2}$ cups flour.
 $\frac{1}{4}$ tsp. Hiawatha salt.

Cream the butter and sugar, add beaten yolk, milk, and flour (sifted with salt and baking powder). Fold in the white of egg beaten stiff. Bake in a shallow dish $\frac{1}{2}$ hour.

Serve with sauce (Lemon Soufflé).

Cream Cocoanut Pudding.

2 cups grated cocoanut. 1 pt. milk.
4 tblsp. Wampum corn- 4 eggs.
starch. $\frac{1}{2}$ cup sugar.
1 tsp. Hiawatha vanilla.

Put milk in double boiler and add cornstarch (moistened with a little cold milk). Stir until smooth. Add sugar and the stiffly-beaten whites. Beat well near the fire for 2 minutes. Add cocoanut and vanilla. Turn into a mold to harden. Serve with foamy sauce.

DESSERTS AND PUDDINGS.

Date Pudding.

1 cup sugar.	1 cup chopped dates.
2 eggs.	1 cup chopped nuts.
$\frac{1}{2}$ cup flour.	$\frac{1}{2}$ tsp. baking powder.

Steam $1\frac{1}{2}$ hours in greased cups. Serve with whipped cream. This amount will make 7 cups.

Delicious Steamed Pudding.

1 egg.	1 cup flour.
$\frac{1}{2}$ cup sugar.	2 tsp. baking powder.
$\frac{1}{2}$ cup milk.	2 squares chocolate
1 tsp. melted butter.	(melted).

Mix in the order given and steam for 1 hour. Serve with fig sauce. (See index.)

English Plum Pudding.

1 lb. flour.	2 oz. brown sugar.
$\frac{3}{4}$ lb. beef kidney suet.	Hiawatha salt, nutmeg,
$\frac{3}{4}$ lb. chopped Nokomis	and ginger.
raisins.	1 tsp. Blue Bird lemon
$\frac{3}{4}$ lb. Wampum cur-	extract.
rants.	6 eggs.
2 oz. Hiawatha candied	Milk.
peel.	

Mix together with your hand, and add enough milk so that a spoon will stand upright. Boil for 4 or 5 hours.

Flour Pudding.

1 pt. milk.	2 eggs.
7 tblsp. flour.	Hiawatha salt.

Mix flour, milk, and salt, and bring to a boil. Cool slightly, and add beaten eggs. Put in baking dish, bake in a hot oven for 20 minutes. Serve hot with hard sauce.

KING'S DAUGHTERS COOK BOOK.

Ginger Bread Pudding.

- | | |
|-------------------------|--|
| 1 cup Nokomis molasses. | 1 cup Blue Bird currants. |
| 1 cup sour milk. | 2 tblsp. each of Nokomis ginger, cinnamon, and allspice. |
| 2 cups flour. | 1 tsp. Nokomis cloves. |
| 1 cup Wampum raisins. | |

Steam 2 hours and serve with hard sauce.

Honeycomb Pudding.

- | | |
|-------------------------------|-----------------------------|
| $\frac{1}{2}$ cup sugar. | $1\frac{1}{2}$ cups flour. |
| 3 well-beaten eggs. | 1 cup Hiawatha molasses. |
| $\frac{1}{2}$ cup sweet milk. | Hiawatha cinnamon to taste. |
| 1 level tsp. Nokomis soda. | |

Beat thoroughly the first four ingredients, add the soda stirred into the molasses, and then the cinnamon. Steam for 1 hour. Serve hot with whipped cream.

Huckleberry Pudding.

- | | |
|----------------------------|-------------------------------|
| $\frac{1}{2}$ cup butter. | $\frac{1}{2}$ cup sweet milk. |
| 1 cup sugar. | 2 tsp. baking powder. |
| 2 eggs. | 1 cup berries. |
| $2\frac{1}{2}$ cups flour. | |

Mix like cake dough, adding berries last. Bake in long time, and serve with any desired sauce.

Maple Glacé Bisque.

- | | |
|---------------------------|------------------------------------|
| 1 cup Wampum maple syrup. | 1 cup light cream. |
| 1 cup heavy cream. | $\frac{1}{4}$ cup chopped walnuts. |
| 4 or 6 egg yolks. | Strips of angel or sponge cake. |

DESSERTS AND PUDDINGS.

Make a custard of the syrup, light cream, and egg yolks. When cool, set the mixture in ice-water, and beat until thickened. Whip the heavy cream and fold into the mixture. Serve in glasses lined with strips of cake. This should be served ice cold, and is an excellent substitute for ice-cream. Sprinkle each serving with nut meats.

Peach Meringue Pudding.

1 qt. milk.	3 eggs.
1 tsp. butter.	$\frac{1}{2}$ tsp. Hiawatha salt.
2 tblsp. Wampum corn-	$\frac{1}{2}$ cup sugar.
starch.	8 Nokomis peaches.

Wet cornstarch in $\frac{1}{2}$ cup milk. Place remainder of milk in double boiler. When boiling, stir in cornstarch. Cook 10 minutes, add butter and salt. Take from fire and stir in beaten yolks and sugar. Cut peaches in halves and lay in baking dish, hollow side up. Pour custard over them and bake 20 minutes in hot oven. Beat whites and sweeten with 1 tablespoon of sugar. Spread over baked custard and return to oven long enough to brown. Serve with whipped cream.

Steamed Chocolate Pudding.

1 egg.	1 tblsp. butter.
$\frac{1}{2}$ cup milk.	1 cup flour.
$1\frac{1}{2}$ squares chocolate, melted.	1 tsp. baking powder.

Add ingredients as given. Steam for 1 hour and serve with following

Sauce.

3 eggs.	1 cup sugar.
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Steam yolks and sugar $\frac{1}{2}$ hour. Flavor to taste and add beaten whites.

KING'S DAUGHTERS COOK BOOK.

Steamed Graham Pudding.

2 cups Graham flour (unsifted).	1 egg.
2 cups Hiawatha syrup.	1 tsp. Wampum soda.
1 cup sour or sweet milk.	1 tsp. Blue Bird cinna- mon.
2 cups Nokomis seeded raisins.	1 tsp. Blue Bird cloves. $\frac{1}{2}$ tsp. Nokomis nutmeg. A little Hiawatha salt.

Steam $2\frac{1}{2}$ hours, and serve with any good liquid sauce.

Steamed Pudding.

$\frac{1}{2}$ cup butter.	1 cup milk.
$\frac{3}{4}$ tblsp. sugar.	2 eggs.
$\frac{1}{3}$ cup walnuts.	2 tblsp. baking powder.
$\frac{1}{3}$ cup Wampum raisins.	$2\frac{1}{2}$ cups flour.

Cream butter and sugar. Add yolks, milk, and other ingredients. Steam for 40 minutes, and serve with Hiawatha maple syrup and whipped cream.

Suet Pudding.

1 cup chopped beef suet.	$\frac{1}{2}$ cup Nokomis citron,
1 cup Nokomis raisins.	sliced thin.
1 cup walnut meats.	1 tsp. Hiawatha salt.
1 tsp. Wampum cloves.	2 tsp. Hiawatha cinna- mon.
$\frac{1}{2}$ tsp. Nokomis nutmeg.	
2 cups fine bread crumbs.	4 eggs well beaten.
1 heaping cup sugar.	2 tblsp. brandy.
1 pt. flour.	1 tsp. Wampum soda.
1 cup Blue Bird currants.	1 cup milk.

Flour fruit thoroughly from 1 pint of flour. Mix remainder as follows: in a large bowl mix

DESSERTS AND PUDDINGS.

eggs, sugar, spices, and salt. Add milk, stir in fruit, nuts, bread crumbs, and suet, soda last. Add enough flour to make fruit stick. Steam 4 hours, and put over pudding 1 cup blanched almonds. Serve with a hot liquid sauce.

Sweet Potato Pudding.

1 large sweet potato.	$\frac{1}{2}$ cup sweet cream.
$\frac{1}{2}$ lb. sugar.	$\frac{1}{2}$ tsp. Nokomis nutmeg.
$\frac{1}{2}$ lb. butter.	Grated rind of 1 lemon.
4 eggs.	

Boil the potato, peel, and rub through a colander. While hot, stir in sugar and butter, and set aside to cool. Add beaten eggs and flavorings. Line deep pie-plates with puff paste, pour in the mixture, and bake until set in the center. Spread a thin layer of quince marmalade or thin slices of Blue Bird citron over the top. Sprinkle thickly with granulated sugar, and serve.

Tapioca and Apple Pudding.

1 cup Wampum tapioca.	6 apples.
2 tblsp. melted butter.	$\frac{1}{2}$ cup sugar.
1 tsp. Nokomis cinna- mon.	$\frac{1}{2}$ tsp. Hiawatha salt.

Cook tapioca in boiling salted water until translucent. Drain, add butter, sugar, and cinnamon. Stir lightly and put into a buttered baking dish. Peel, core, and cut the apples into eighths, and put each eighth end down into the tapioca. Cover and bake until the apples are tender. Remove cover, and brown.

KING'S DAUGHTERS COOK BOOK.

Valentine Pudding.

1 cup dates.	1 scant cup sugar.
1 cup nuts.	3 eggs.
2 tblsp. flour.	

Put flour, nuts, and dates together, then add sugar and eggs. Put in earthen dish, place in a pan of hot water, and bake. Serve cold with whipped cream.

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Dessert Sauces.

Apple Pudding Sauce.

2 egg yolks.	Nokomis vanilla to taste.
$\frac{1}{2}$ cup milk.	2 cups whipped cream.
$\frac{1}{2}$ cup sugar.	

Bring yolks, milk, sugar, and vanilla to a boil. Let cool and stir in the whipped cream.

Brandy Sauce, I.

$\frac{1}{2}$ cup butter. 1 cup Wampum powdered sugar.	1 tblsp. boiling water. 1 egg white. Brandy.
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Cream together the butter and sugar; add well-beaten egg and plenty of brandy. Put into a double boiler, but do not let boil. Add boiling water, and serve.

Brandy Sauce, II.

1 cup brown sugar.	1 tsp. Nokomis corn-
1 cup water.	starch.
1 large tsp. butter.	Hiawatha nutmeg.
1 tblsp. sherry.	2 tblsp. brandy.

Boil sugar and water together for 10 minutes. Rub butter and cornstarch together and add to the boiling syrup. Boil all for 10 minutes more. Add other ingredients, and serve very hot.

KING'S DAUGHTERS COOK BOOK.

Chocolate Sauce, I.

$\frac{1}{4}$ cake chocolate.	1 tsp. Nokomis corn-
$\frac{1}{4}$ cup butter.	starch.
$1\frac{1}{2}$ cups sugar.	1 tsp. Hiawatha vanilla.
1 pt. water.	

Cook in a double boiler.

Chocolate Sauce, II.

2 cups light brown	$2\frac{1}{2}$ squares chocolate.
sugar.	$\frac{1}{4}$ pt. milk or water.
1 heaping tblsp. butter.	

Mix all together and cook until a soft ball can be formed in water.

Claret Sauce for Ice Cream.

1 cup sugar.	$\frac{1}{4}$ cup claret.
$\frac{1}{4}$ cup water.	

Boil sugar and water 8 minutes, and add claret.

Currant Jelly Sauce for Ice Cream.

1 cup sugar.	$\frac{1}{4}$ cup water.
1 inch stick Nokomis	$\frac{1}{2}$ cup currant jelly.
cinnamon.	

Cook together the first 3 ingredients until it spins a thread. Add the currant, and serve on ice-cream.

Devonshire Clotted Cream.

Let milk stand over night till cream rises; put in a double boiler, heat until it comes to the boiling point. Do not let it boil. Remove from fire and let stand until cool. Skim and put in a cool place.

DESSERT SAUCES.

Fig Sauce.

2 cups Blue Bird powdered sugar.	2 eggs well beaten.
$\frac{1}{2}$ cup butter.	$\frac{1}{2}$ cup steamed figs.
	4 tblsp. cream.

Mix in the order given and beat thoroughly. Serve with hot puddings.

Foamy Sauce.

$\frac{1}{2}$ cup butter.	1 tsp. Nokomis vanilla.
1 cup Hiawatha powdered sugar.	2 tsp. wine, fruit juice, or Hiawatha syrup.
1 heaping tsp. flour.	$\frac{1}{4}$ cup boiling water.
1 egg white.	

Mix ingredients and cook in double boiler until thick. Just before serving add $\frac{1}{4}$ cup boiling water and white of 1 egg, beaten until foamy.

Hard Sauce, I.

$\frac{1}{2}$ cup Wampum powdered sugar.	$\frac{1}{2}$ cup butter.
	Hiawatha cinnamon.

Cream butter and sugar thoroughly; sprinkle with cinnamon.

Hard Sauce, II.

1 $\frac{1}{2}$ cups Wampum powdered sugar.	1 tsp. Nokomis nutmeg.
1 tblsp. brandy.	$\frac{1}{2}$ cup butter.
	1 tblsp. sherry wine.

Blend and beat butter and sugar until a soft, light cream; add other ingredients, beat well, and place on ice until needed. Serve with plum pudding or other hot desserts.

KING'S DAUGHTERS COOK BOOK.

Lemon Sauce.

1 large cup sugar. 1 lemon, juice and grated
Scant $\frac{1}{2}$ cup butter. rind.
1 egg.

Stir butter and sugar in a pan over the tea kettle. Beat in egg, add lemon and 3 tablespoons boiling water. Beat 10 minutes, stirring constantly.

Lemon Soufflé Sauce.

1 cup milk. $\frac{1}{2}$ cup Hiawatha pow-
1 tsp. flour. dered sugar.
2 eggs (if large, use 1 lemon, rind and juice.
one).

Scald milk, add flour mixed with a little cold milk, and cook 3 minutes. Add egg yolks and sugar beaten together. Cool and add lemon juice and rind. Add stiffly beaten whites just before serving the sauce.

Pudding Sauce.

2 well-beaten eggs. 1 tsp. Hiawatha vanilla.
1 cup sugar. 1 cup whipped cream.
1 tblsp. butter.

Beat sugar and egg together, then cook in a double boiler 20 minutes. Remove from the fire and add butter and vanilla. When cool, add whipped cream.

Rum Sauce.

1 cup sugar. 1 cup sherry.
 $\frac{1}{2}$ cup water. 3 tblsps. Jamaica rum.

Cook sugar and water to a syrup; when cool, add sherry and rum, and serve over ice-cream.

DESSERT SAUCES.

Sherry Sauce.

2 tblsp. butter. 1 cup Wampum powdered sugar.
3 tblsp. sherry.

Cream butter and sugar. Place bowl over boiling water and stir 5 minutes. Add wine and serve.

Strawberry Sauce.

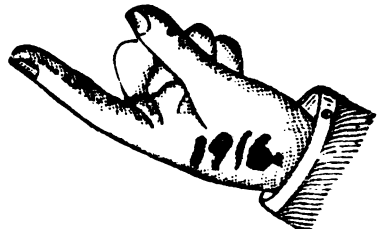
$\frac{1}{2}$ cup butter. Yolk 1 egg.
 $1\frac{1}{2}$ cups Wampum powdered sugar. 1 cup crushed fresh or Hiawatha strawberries.

Cream butter with powdered sugar; add yolk of egg. Add crushed strawberries just before serving.

Sugar Syrup.

2 cups sugar. $\frac{3}{4}$ cup boiling water.

Use brown, white, or scraped maple sugar. Pour on the boiling water and stir until the sugar is dissolved, but not afterwards. Boil until clear, and then cool.



Frozen Desserts.

Banana Ice Cream.

1 qt. cream. 6 bananas.

Mash the bananas, sweeten to taste, add cream (whipped). Mix well and freeze.

Chocolate Ice Cream.

$\frac{1}{2}$ cup thin cream. $\frac{1}{2}$ tsp. Hiawatha vanilla.
2 oz. Baker's chocolate. $1\frac{1}{2}$ cups cold cream.
 $\frac{2}{3}$ cup sugar. 3 beaten egg yolks.
 $\frac{1}{8}$ tsp. Wampum salt.

Scald thin cream, add to it the melted chocolate, and cook for 3 minutes. Add sugar, salt, and vanilla, and beat slightly. Add the cold cream and beaten yolks, and freeze in a freezer.

Chocolate Parfait.

1 qt. whipping cream. $\frac{1}{2}$ cake Baker's chocolate.
1 cup sugar. Hiawatha vanilla extract.

Whip the cream, add sugar and melted chocolate mixed with a little cream. Add flavoring, and freeze.

Chocolate Puffs.

1 pt. cream. 1 cup sugar.
4 oz. chocolate. 1 tsp. milk.
1 tsp. sugar.

Melt chocolate with milk and 1 teaspoon of sugar. Add to the whipped cream, sweetened with 1 cup of sugar. Pack in a freezer for 3 hours.

FROZEN DESSERTS.

Cranberry Frappé.

1 qt. cranberries. 1 pt. sugar.
1 pt. water. Juice 2 lemons.

Boil cranberries and water for 5 or 6 minutes. Strain through a coarse cheese cloth. Add sugar, stir, and boil until sugar is dissolved. When cold, add strained lemon juice. Freeze, using equal parts of ice and salt.

French Ice Cream.

1 qt. cream. 6 egg yolks.
1 cup sugar. 1 tblsp. Blue Bird vanilla.

Scald 1 pint of cream in a double boiler; it is scalded when water in outside kettle boils. Beat yolks and sugar together until light and smooth. Stir the scalded cream slowly into the beaten eggs and sugar. Return to the double boiler and cook, stirring constantly, until it thickens. Do not boil too long or it will curdle. Remove from fire, add remaining pint of cream and flavoring. When mixture is cold, put in freezer and freeze.

Frozen Egg Nog.

2 pts. cream. $\frac{3}{4}$ cup rum.
 $1\frac{1}{2}$ cups sugar. 1 tsp. Nokomis mace.
6 eggs. 1 tsp. Blue Bird nutmeg.
 $\frac{1}{3}$ cup brandy.

Heat 1 pint of cream and pour over the yolks of eggs and sugar well beaten. Cook until thick. Add pint of cold cream, the nutmeg and mace, and 3 whites of eggs well beaten. Freeze and add to the frozen mixture the 3 remaining whites, whipped into a meringue with 3 tablespoons of Wampum powdered sugar, the brandy and rum. Repack, freeze, and set aside for 2 hours.

KING'S DAUGHTERS COOK BOOK.

Frozen White Plum Pudding.

1 pt. cream, whipped.	$\frac{1}{2}$ lb. almonds.
1 cup sugar.	$\frac{1}{2}$ lb. candied cherries.
1 cup water.	$\frac{1}{2}$ lb. Hiawatha currants.
Whites 3 eggs.	$\frac{1}{2}$ lb. Wampum raisins.
$\frac{1}{2}$ lb. English walnuts.	

Boil sugar and water until it threads, pour over the stiffly-beaten whites slowly, beating continuously. When cold, add whipped cream, nuts, and fruit. Pour into a mold and pack in ice. Serve with hot brandy sauce.

Fruit Ice Cream.

3 eggs.	3 slices Hiawatha pine-
$1\frac{1}{2}$ cups sugar.	apple, cut fine.
1 qt. cream.	$\frac{1}{4}$ lb. cherries, angelica,
1 qt. milk.	and Wampum citron.
Blue Bird vanilla.	

Chop the candied fruits, but not too fine. Mix all ingredients, and freeze.

Ginger Sherbet.

1 pt. water.	4 lemons.
3 or 4 pieces raw ginger.	$1\frac{1}{2}$ cups sugar.

Boil the ginger with the lemon rinds. Strain the juice of the lemons and ginger water. Add sugar, and boil 10 minutes. Add water to make $\frac{1}{2}$ gallon, and freeze.

Lemon Water Ice.

4 lemons.	1 qt. water.
1 orange.	$1\frac{1}{4}$ lbs. sugar.

Boil sugar and water, add grated rinds of lemons. Add juice of orange and lemons to syrup when cool. Strain and freeze.

FROZEN DESSERTS.

Lemon Sherbet.

2 qts. milk. 5 lemons.
3 cups sugar. 4 egg whites.

Mix milk, sugar, juice, and pulp of the lemons and begin to freeze. When partly frozen, add the stiffly-beaten whites and continue to stir until stiff.

Maple Mousse.

1 cup Wampum maple 1 cup whipped cream.
syrup. 2 egg yolks.

Beat eggs and syrup, mix thoroughly and let come to a boil. Cool and add whipped cream. Put in a mold, wet with cold water and pack in ice and salt for 4 hours.

Mardi Gras Dessert.

$\frac{1}{2}$ cup nuts. 1 cup milk.
 $\frac{1}{2}$ cup Wampum raisins. 1 egg yolk.
1 pt. cream (whipped 1 cup strawberry pre-
stiff). serve.

Soak the nuts and raisins over night in enough whisky to cover them. Cover the dish tightly so that the whisky will not evaporate. Cook the milk and eggs together in the double boiler until thick, add a little Wampum cornstarch if necessary. Mix all ingredients together and sweeten to taste. Freeze.

Mint Sherbet.

Juice 5 lemons. 1 tblsp. gelatine.
2 cups sugar. Mint extract to taste.
4 cups water.

KING'S DAUGHTERS COOK BOOK.

Soak gelatine in a little of the water, then boil 1 cup of the water and dissolve gelatine. Mix all, and freeze.

Mint Velvet.

3 tblsp. finely-cut mint leaves.	2 cups sugar.
2 lemons.	1 cup water.
3 oranges.	1 cup whipped cream.
	1 egg white.

Soak chopped mint leaves and grated rind of lemon in orange and lemon juice for $\frac{1}{2}$ hour. Boil sugar and water for 5 minutes. Pour at once over mint and juices. When thoroughly chilled, strain into a freezer, and add stiffly-beaten white of egg and whipped cream. Freeze.

Neapolitan Mousse.

1 qt. cream.	$\frac{2}{3}$ cup water.
$\frac{1}{2}$ package gelatine.	1 cup sugar.
$\frac{1}{2}$ lb. candied cherries.	4 tblsp. sherry wine.

Whip cream, and stir into it sugar and wine. Soak gelatine in $\frac{1}{2}$ cup of water, add $\frac{1}{3}$ cup of boiling water, and when gelatine is dissolved, pour into the cream and stir until it begins to thicken. Pour a portion in the mold, then a layer of cherries, then cream, and cherries until mold is full. Pack mold in ice and salt for 2 or 3 hours.

Orange Cream.

3 eggs, yolks.	$\frac{1}{2}$ cup cold water.
1 cup sugar.	Juice 3 oranges.
1 tblsp. gelatine.	Grated rind 1 orange.
1 cup milk.	1 cup cream, whipped.

Beat the yolks with the sugar, add milk, and boil until thick. Dissolve gelatine in cold water.

FROZEN DESSERTS.

When cool, add the oranges, juice and rind. Fold in the cream, and stand in a cool place until firm.

Orange Ice.

2 lemons.	1½ cups sugar.
2 oranges.	1 pt. milk.

Grate the rind of lemons and oranges. Turn milk in freezer until thoroughly chilled. Add other ingredients, and freeze.

Peach Ice Cream.

1 pt. cream.	1 cup sugar.
6 large peaches.	1 tblsp. water.

Peel peaches and mash well. Boil the stones, sugar and water, and add the liquid to the peaches, then add cream, and freeze.

Pineapple and Lemon Ice.

1 qt. boiling water.	2 lemons.
1 pt. Hiawatha pineapple juice.	2 cups sugar.

Boil the above about 5 minutes. Let cool, add 1 beaten egg white, and freeze.

Pineapple Mousse.

1 tblsp. gelatine.	½ cup sugar.
½ can Hiawatha grated pineapple.	¾ pt. cream, whipped.

Dissolve gelatine and sugar in the pineapple by bringing all to a boil. After it is cooled, add the whipped cream, and mix thoroughly with a beater. Fill a jar, and pack in ice 3 hours.

KING'S DAUGHTERS COOK BOOK.

Pistachio Ice Cream.

1 pt. milk.	1 tblsp. Wampum va-
1 cup sugar.	nilla.
1 scant tblsp. flour.	1 tblsp. Hiawatha al-
1 tblsp. Hiawatha salt.	mond extract, or
1 qt. thin cream.	Hiawatha pistachio
1 egg.	extract.

Make a custard of milk, sugar, flour, salt, and egg. Cook 20 minutes. Strain and cool. Color with spinach green or vegetable coloring matter. Add cream and flavorings. Freeze, using three parts ice and 1 part rock salt.

Strawberry Ice Cream.

2 cups sugar.	2 qts. strawberries.
3 cups water.	1 pt. thick cream.
Juice 2 lemons.	

Boil sugar, water, and lemon juice for 20 minutes. Strain berries through a colander, and add to the mixture. Pack in a freezer for 2 hours. Then add the cream, and freeze.

Strawberry Sherbet.

1 cup sugar.	2 cups cold water.
1 box berries.	

Mash sugar and berries together, add water, put through a sieve, and freeze.

Sultana Roll.

Line a mold with pistachio ice cream, sprinkle with Hiawatha Sultana raisins which have been soaked 1 hour in brandy. Fill the center with cream, whipped, sweetened, and flavored with Blue Bird vanilla. Pack in salt and ice. Serve with claret sauce.

FROZEN DESSERTS.

Velvet Sherbet.

Juice 6 lemons. 1 pt. sweet cream.
Grated rind 4 lemons. 1 qt. sweet milk.
5 cups granulated sugar.

Let juice and lemon rind stand for 1 hour.
Strain, add sugar, and beat well; then add cream
and milk, and stir well. Pack in ice and salt and
turn until frozen. Makes 2 quarts.

Pies and Pastry.

Banana Pie.

2 sliced bananas. $\frac{1}{2}$ cup sugar.
1 cup milk. 2 tblsp. flour.
2 egg yolks.

Boil the custard; when cool, pour into a baked pastry shell over the bananas. Whip the whites of 2 eggs, add 2 tablespoons of sugar, put on top, and place in oven until brown.

Blueberry Pie.

1 box berries. 1 tsp. Wampum vine-
1 cup sugar. gar.

Line a pie-tin with a good crust, put in the oven to bake, but not brown. Remove from the oven, sprinkle lightly with flour, and pour in the well-washed berries. Sprinkle sugar over the whole and add the vinegar. Cover with a crust or a lattice made of pastry. Bake in a moderate oven. Can be served hot or cold.

Butterscotch Pie.

1 cup brown sugar. 1 tblsp. butter.
1 cup sweet milk. 1 egg, reserving white
3 tblsp. flour. for top of pie.
1 tsp. Nokomis vanilla.

Cook in a double boiler. Turn into baked crust, cover with beaten white of egg sweetened with a tablespoon of sugar, and brown slightly.

PIES AND PASTRY.

Caramel Custard Pie.

1 pt. water. 2 egg yolks.
1 cup dark brown sugar. 2 tblsp. Blue Bird corn-
 starch.
1 cup white sugar.
1 tblsp. butter. Wampum vanilla.

Cook the first 4 ingredients together to make a thin syrup. Moisten the cornstarch with a little water and beat with the egg yolks. Pour into this the boiling syrup, and cook until thickened. Add flavoring and pour into a baked pastry shell. Cover with a meringue and return the pie to the oven to brown.

Chocolate Pie.

1 cup sugar. 1 large tblsp. flour.
3 eggs. 1 cup water or milk.
2 oz. chocolate. Pinch Hiawatha salt.

Beat yolks and 1 white. Add sugar and melted chocolate, and beat again. Add salt and water or milk. Line a deep pie-plate with a crust, sprinkle the bottom with flour, pour in the custard, and bake. Make a meringue of the other two whites. Cover over the baked pie, add a few marshmallows, and return to the oven.

Cocoanut Pie.

2 eggs. 1 tblsp. Wampum corn-
4 tblsp. sugar. starch.
1 cup grated cocoanut. 1 tsp. butter.
1 pt. milk.

Make a boiled custard of the above, adding the cocoanut last. Line a pie-tin with a good puff paste, and bake. Pour in the custard, sprinkle over with cocoanut, and brown slightly in the oven.

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Cream Pie.

2 cups rich cream or milk.	1 tsp. Nokomis corn-starch.
5 tblsp. Wampum powdered sugar.	2 egg yolks.
1 tsp. flour.	Hiawatha vanilla.

Bring cream to a boil. Beat yolks. Add the dry ingredients and the milk. Mix and stir into the hot cream. Remove from fire and add vanilla. Bake the undercrust, pour in the custard, cover with beaten whites, sprinkle with cocoanut, and brown slightly.

Deep Apple Pie.

Quartered apples.	Butter.
1½ cups sugar.	Blue Bird nutmeg or
½ tsp. water.	cinnamon to taste.

Fill a deep pastry-lined pan alternately with apples and sugar. Sprinkle with butter the size of a bean; season, and moisten with water. Let stand on ice 1 hour. Bake slowly for 1 hour.

Deep Peach Pie.

Place an inverted cup in the bottom of a deep baking dish, surround with halved or quartered peaches. Sprinkle well with sugar. Dot with butter and add a sprinkling of Hiawatha cinnamon. Add a little water if fresh peaches are used; if Hiawatha peaches are used, add a little of their own juice. Cover with a crust made as for chicken pie, and bake.

Gooseberry Pie.

Add 1 quart of sugar to 1 quart of berries and put into a baked crust. Cover with pastry and

PIES AND PASTRY.

bake, or the pie may be baked without a top crust and a meringue added after baking, returning the pie to the oven to brown the meringue.

Good Mince Meat.

2 lbs. lean beef, chopped.	1 tblsp. Wampum all- spice.
1 lb. beef suet.	2 tblsp. Nokomis cinna- mon.
2 lbs. Hiawatha seeded raisins.	2 tblsp. Blue Bird mace.
2 lbs. Nokomis cur- rants.	1 tblsp. Hiawatha salt.
1 lb. Hiawatha sultana raisins.	1 tsp. Blue Bird nutmeg.
1 lb. Blue Bird citron.	2½ lbs. brown sugar.
1 tblsp. cloves.	1 pt. brandy.
	1 qt. sherry.

Cut the raisins in half, shred the citron. Mix all together and pack in a crock to mellow.

Heliotrope Pie.

1 qt. sour cherries.	1 qt. red raspberries.
1 qt. red currants.	2 cups sugar.

Mix ingredients; place an overturned cup in the center of a deep pie dish. Surround with fruit and sugar, cover with a rich pie crust, and bake in a moderate oven.

Jelly Pie.

½ cup jelly.	2 eggs.
¼ cup butter.	1 tsp. flour.
½ cup cream.	1 tsp. Hiawatha vanilla.
½ cup sugar, or more.	

Cream butter and sugar, add eggs well beaten, then cream and jelly. Lastly put in flour and vanilla. Bake in 1 crust as a custard.

KING'S DAUGHTERS COOK BOOK.

Lemon Pie.

1 cup sugar. 1 tsp. butter.
Juice and rind 1 lemon. 2 tblsp. Blue Bird corn-
1 cup boiling water. starch.
Yolks 3 eggs.

Pour over the sugar and lemon the boiling water. Add the yolks, beaten well and run through a sieve, and the butter. Put all on to boil. When boiling, add the cornstarch mixed with a little cold water. Bake the crust, lining the pie-tin, and pour in the custard. Use egg whites for the meringue. Cover the top, and brown slightly in the oven.

Lemon Sponge Pie.

1 lemon. 1 cup milk.
1 cup sugar. 2 tsp. flour.
2 eggs. 1 tblsp. butter.

Cream the butter and sugar, and add the flour and yolks. Grate the rind of the lemon and add with the juice and milk. Lastly stir in the well-whipped whites of the eggs, and bake in 1 crust.

Mock Cherry Pie.

1½ cups cranberries, cut. 1 tblsp flour in ½ cup
1½ cups sugar. water.
1 cup Hiawatha raisins, 1 tsp. Nokomis vanilla.
cut.

Line a pie-tin with puff paste and bake, but do not brown. Remove from the oven and sprinkle lightly with flour. Mix the above ingredients together and put into the pastry-lined tin. Cover with a lattice of puff paste and bake in a moderate oven.

PIES AND PASTRY.

Mock Mince Pie.

1 cup Hiawatha raisins.	$\frac{1}{4}$ tsp. Wampum salt.
1 egg.	$\frac{3}{4}$ cup Hiawatha molasses.
1 tblsp. Nokomis vinegar.	$\frac{1}{2}$ cup cider.
$\frac{1}{2}$ cup Blue Bird currants.	2 crackers.
1 lemon, juice and rind.	$\frac{1}{2}$ cup sugar.
	$\frac{1}{2}$ cup Blue Bird citron.

Roll crackers and mix with chopped fruit. Add salt, beaten eggs, molasses, and other ingredients. Use Nokomis spices to taste. Finish and bake like an apple pie.

Pumpkin Pie Filling.

1 cup milk.	1 cup sugar.
$\frac{1}{2}$ can Blue Bird pumpkin.	$\frac{1}{2}$ tsp. Hiawatha cinnamon.
2 eggs.	$\frac{1}{4}$ tsp. Nokomis ginger.

Beat eggs and sugar together until light; add to pumpkin with milk and spices. Do not bake under crust before putting in filling.

Real English Mince Meat.

1 $\frac{1}{4}$ lbs. beef suet.	$\frac{1}{2}$ tsp. Blue Bird cinnamon.
1 lb. Nokomis seeded raisins.	2 tsp. Nokomis almond extract.
1 lb. apples.	Rind and juice 1 lemon.
1 $\frac{1}{2}$ lbs. sugar.	4 wineglasses rum.
1 lb. Hiawatha mixed candied peel.	1 lb. Hiawatha currants.
$\frac{1}{2}$ tsp. Wampum mace.	

Weigh suet after chopping, and apples after they are peeled and cored. Chop all ingredients and mix thoroughly. Place in jars. This will keep many months.

KING'S DAUGHTERS COOK BOOK.

Red Currant Pie.

1 cup currants, fresh.	1 tblsp. flour.
1 cup sugar.	Yolks 2 eggs.
2 tblsp. water.	Whites for top.

Bake in a lower crust and make meringue for top.

Rhubarb Pie.

1½ lb. rhubarb.	1 heaping tsp. Nokomis
1 tblsp. butter.	cinnamon.
1½ cups sugar.	

Peel, wash, and cut the rhubarb into inch lengths; add other ingredients, and place in a stone jar. Bake in the oven until thoroughly done and thick. Pour into a pastry-lined pie-tin, pastry having been previously baked. Cover with a meringue and return to the oven to brown.

Sour Cream Pie.

2 cups sour cream.	Yolks 3 eggs.
1 cup sugar.	Pinch Hiawatha salt.
1 cup Nokomis seeded raisins.	Blue Bird vanilla.

Make a custard of the above, add the raisins, and pour into a baked undercrust. Cover with a meringue, and brown slightly.

Squash Pie.

2 eggs, well beaten.	1 cup Hiawatha squash.
¾ cup sugar.	Pinch each Wampum
¼ tsp. each Blue Bird	• salt and ginger.
cloves, cinnamon, and	1 cup hot milk.
mace.	1 tsp. butter.

Mix ingredients in order given and bake in one crust. Hiawatha pumpkin may be used instead of squash.

PIES AND PASTRY.

Banberry Tarts.

1 lemon, rind and juice. 1 cup sugar.
1 egg. $\frac{1}{2}$ cup chopped nuts.
1 cup chopped Wampum raisins. 2 soda crackers.

Roll the crackers; mix all together. Cut pie crust in rounds size of saucer. Wet edges, put a spoonful of mixture in center of each and fold together. Prick with fork, and bake.

Chocolate Kisses.

Whites 4 eggs. 1 cup chopped walnuts.
1 cup sugar. 1 tsp. Hiawatha vanilla.
1 cup grated chocolate.

Add sugar gradually to beaten egg whites. Mix in lightly the other ingredients. Drop from a spoon on the under side of buttered pan. Bake in a slow oven, and remove from pans as soon as baked.

Cocoanut Kisses.

3 egg whites. 1 cup sugar.
 $2\frac{1}{2}$ tsp. Blue Bird corn- 2 cups cocoanut.
starch. 1 tsp. Hiawatha vanilla.

Mix beaten whites with cornstarch and sugar, and cook in a double boiler, stirring constantly until thick. Remove from fire and add cocoanut and vanilla. Drop on buttered pans and bake in a slow oven for 15 minutes.

Cream Puffs.

1 cup boiling water. 1 cup sifted flour.
 $\frac{1}{2}$ cup butter. 3 eggs.

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Boil water and butter together. While boiling, stir in the flour. Take from the fire and stir to a smooth paste. When cool, beat in a whole egg at a time until the three have been used. Beat thoroughly until smooth. Drop from a tablespoon into gem pans or on a buttered sheet. Bake from 25 to 30 minutes in a moderate oven, or until a stiff crust is formed. Split and fill with whipped cream as they are used, and cover with chocolate sauce.

Date Kisses.

Whites 3 eggs.	1 cup sugar.
1 tsp. Hiawatha corn-	$\frac{1}{2}$ cup chopped nuts.
starch.	$\frac{1}{2}$ cup chopped dates.

Cook first 3 ingredients 7 minutes in a double boiler, stirring constantly. Add nuts and dates. Drop from a spoon, and bake in a very slow oven for 15 minutes.

Fried Pies.

Cut any good puff paste or pie crust into 3-inch squares after rolling thin. Place a spoonful of any good stewed fruit or marmalade into the center of each square. Fold over and press the edges firmly together. Fry in hot, deep fat. Serve very hot with tea.

Kisses.

Whites 4 eggs, beaten dry.	1 tblsp. Hiawatha powdered sugar.
1 tblsp. granulated sugar.	

Mix lightly and drop on bottom of buttered pans. Bake in a moderate oven for $\frac{1}{2}$ hour. Turn off heat and let stand in oven $\frac{1}{2}$ hour longer.

PIES AND PASTRY.

Mocha Tart.

5 eggs, well beaten. 1 tsp. baking powder.
1 cup granulated sugar. 2½ tblsp. Empress coffee
1 cup flour, sifted 5 essence.
times.

Bake in layer tins in a slow oven for 20 minutes.

Never-Failing Pie Crust.

1 cup flour. Ice-cold water, enough
2 tblsp. lard. to knead.
Pinch Hiawatha salt.

Mix in a bowl and knead well. Into a smaller bowl put:

1 tblsp. lard. 3 tblsp. flour.

Mix to a paste with a fork. Roll the first mixture out thin and spread the second mixture over it. Roll up, lay on ice until needed. This makes enough for one pie, and will keep a long time on ice.

Plain Crisco Pastry.

1½ cups flour. Cold water.
½ cup Crisco. Use level measurements.
1 tsp. Hiawatha salt.

Sift flour and salt. Cut in the Crisco with a knife until finely divided. Finish blending with the finger tips. Sparingly add enough water to make a smooth paste. Mix with a knife through the dry ingredients. Form lightly and quickly with the hand into dough. Roll out onto a floured board about ¼ inch thick. Handle the rolling pin lightly and roll from the center outward. Sufficient for 1 small pie.

KING'S DAUGHTERS COOK BOOK.

Puff Paste Pie Crust.

1 cup flour. $\frac{1}{2}$ tsp. baking powder.
 $\frac{1}{2}$ cup butter. 2 tsp. ice-water.

Chop butter and flour into a wooden bowl. Add baking powder and water. Handle very little, just so it holds together. Place on ice before rolling out.

Sand Tarts.

4 eggs, or yolks 8 eggs. 1 cup butter.
3 cups sugar. 4 cups flour.
2 tblsp. milk. 1 tsp. baking powder.
1 tsp. Blue Bird vanilla.

Mix the sugar and flour. Rub in the butter; mix with beaten eggs. Leave out a small quantity of egg to mix with cream and rub on top. Make a stiff dough and roll as thin as possible. Rub over with egg and cream. Sprinkle with sugar, Nokomis cinnamon, and split almonds. Bake in a moderate oven, and sprinkle with Hiawatha powdered sugar when done.

Gingerbread, Cookies, Etc.

Brownies, I.

$\frac{1}{3}$ cup butter. $\frac{1}{3}$ cup Hiawatha powdered sugar. $\frac{3}{4}$ cup pecan nuts, cut in small pieces.	1 egg, well beaten. $\frac{1}{3}$ cup flour. $\frac{1}{3}$ cup Wampum molasses.
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Drop from the point of a spoon onto buttered tins.

Brownies, II.

$\frac{3}{4}$ cup sugar. $\frac{3}{4}$ cup flour. $\frac{1}{2}$ cup butter, or less. 2 eggs, well beaten.	2 squares melted chocolate. Chopped nuts. Hiawatha vanilla.
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Cream butter and sugar. Add flour and eggs little by little, alternately. Then add chocolate, nuts, and vanilla. Put in floured tin and bake about 15 minutes. Test with a straw.

Brown Sugar Cookies.

1 large cup brown sugar. 1 cup butter. 2 eggs, well beaten. $\frac{1}{3}$ cup sour cream.	1 level tsp. Nokomis soda. Hiawatha vanilla or lemon extract.
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Mix in order given, and add enough flour to roll. Bake in a moderate oven.

One cup chopped nuts and 1 cup chopped Hiawatha raisins may be added, if desired.

KING'S DAUGHTERS COOK BOOK.

Chocolate Cookies, I.

1 cup sugar.	1 cup chopped nuts.
$\frac{1}{2}$ cup butter.	2 egg yolks, 1 white.
$\frac{3}{4}$ cup milk.	1 tsp. baking powder.
$1\frac{1}{2}$ cups flour.	$\frac{1}{4}$ cake melted chocolate.
1 cup Hiawatha raisins.	1 tsp. Wampum vanilla.

Cream butter and sugar. Add yolks and other ingredients, lastly whites and vanilla. Drop in a buttered pan, and bake in a hot oven.

Chocolate Cookies, II.

1 cup grated chocolate.	1 egg.
1 cup sugar.	1 tsp. Hiawatha vanilla.
1 cup butter.	Flour.

Melt the chocolate, add to the creamed butter and sugar. Beat the egg, and add with the other ingredients, using as little flour as possible. Flatten out very thin with the hands instead of a rolling pin. Cut in small rounds and bake.

Chocolate Drop Cookies.

1 cup sugar.	2 squares chocolate
$\frac{1}{2}$ cup melted butter.	(melted).
$\frac{1}{2}$ cup sweet milk.	$\frac{1}{2}$ tsp. baking powder.
$1\frac{1}{2}$ cups flour.	$\frac{1}{2}$ tsp. Blue Bird soda.
1 egg.	

Drop from spoon, when baked cover with the following

Frosting.

1 egg.	3 cups Hiawatha pow-
2 squares chocolate.	dered sugar.
5 tblsp. cream.	

Cook slowly until it thickens. Remove from fire and beat. Frost the cookies.

GINGERBREAD, COOKIES, DOUGHNUTS.

Christmas Cookies.

1 pt. Wampum molasses.	1 tblsp. Blue Bird cloves.
1 pt. sweet cream.	1 tblsp. Nokomis cinnamon.
1 lb. brown sugar.	2 Wampum nutmegs, grated.
$\frac{1}{2}$ lb. Hiawatha citron.	Flour enough to roll.
1 lb. chopped almonds.	
1 tblsp. baking powder.	

Cocoanut Cookies.

$\frac{1}{2}$ cup butter.	2 eggs.
$1\frac{1}{2}$ cups light brown sugar.	2 cups flour.
$\frac{1}{2}$ lb. shredded cocoanut.	$1\frac{1}{2}$ tsp. baking powder.

Cream the butter and sugar; add beaten eggs and cocoanut. Sift flour and baking powder 3 times and mix with other ingredients. Drop from a spoon onto buttered tins and bake a light brown in a moderate oven.

Currant Cookies.

$1\frac{1}{2}$ cups sugar.	$\frac{1}{2}$ cup currants, well washed.
$\frac{1}{2}$ cup butter.	$1\frac{1}{2}$ tsp. baking powder.
3 egg yolks.	$2\frac{1}{4}$ cups flour.
$\frac{1}{2}$ cup milk.	
1 tsp. Wampum vanilla.	

Cream butter and sugar together. Add beaten yolks and other ingredients. Drop from a spoon and bake.

Danish Cookies.

1 cup sugar.	5 egg whites.
1 cup melted butter.	Flour.

KING'S DAUGHTERS COOK BOOK.

Mix sugar and butter thoroughly; add sifted flour until the mixture clears the side of the dish and spoon. Add the stiffly-beaten whites and mix thoroughly. Drop $\frac{1}{4}$ teaspoonful onto buttered pans. Bake in a moderate oven.

Date Bars.

3 eggs, well beaten.	2 tsp. baking powder.
1 cup sugar.	1 cup flour.
1 cup dates.	1 tsp. Hiawatha vanilla.
1 cup chopped nuts.	

Beat the sugar into the eggs. Add other ingredients and beat to a soft batter. Spread out thin in long baking pans. When done, cut in bars and roll in granulated sugar.

Doughnuts.

2 eggs, beaten.	1 cup sour milk.
1 cup sugar.	1 tsp. Nokomis soda.
1 tsp. Hiawatha salt.	2 tblsp. melted lard.
1 tsp. baking powder.	Just enough flour to roll.

Fry in deep fat and afterwards dip into boiling water and remove quickly. Roll in Hiawatha icing sugar, if desired.

Chocolate Doughnuts.

1 cup sugar.	2 squares chocolate dissolved in tblsp. boiling water (steam over kettle).
1 tblsp. butter (soft).	
2 eggs.	
1 cup sour milk or buttermilk.	$\frac{1}{4}$ tsp. Wampum cinnamon.
1 tsp. Nokomis soda dissolved in milk.	Flour to make soft dough.
1 tblsp. boiling water.	
$1\frac{1}{2}$ tsp. Hiawatha salt.	

GINGERBREAD, COOKIES, DOUGHNUTS.

Mix sugar, butter, and eggs. Add the milk with soda, then the chocolate. Sift flour with the cinnamon and salt, and add enough to make soft dough. At the last add tablespoon boiling water, and stir lightly. Roll dough $\frac{1}{2}$ inch thick, and use round cutter an inch in diameter (the doughnuts will be the size of a walnut). Fry in deep fat and roll in sugar.

Potato Doughnuts.

3 boiled potatoes (medium sized).	5 tsp. baking powder.
2 cups sugar.	1 cup sweet milk.
3 eggs.	Blue Bird salt.
$6\frac{1}{2}$ or 7 cups flour.	Hiawatha nutmeg.

Put potatoes through sieve while hot; add 1 tablespoon butter, then sugar, and beat thoroughly. Add other ingredients. Cut out and fry in deep fat.

Eden Kobers.

2 eggs.	$\frac{1}{4}$ cup chopped Wampum
1 cup sugar.	lemon peel.
$\frac{1}{4}$ cup almonds, pounded to a paste.	2 cups flour.
$\frac{1}{2}$ cup chopped Hiawatha citron.	2 tblsp. Nokomis strained honey.
	$\frac{1}{2}$ tsp. baking powder.

Drop from spoon, sift with flour, and bake in a very slow oven.

Filled Cookies.

1 cup sugar.	2 tsp. cream of tartar.
$\frac{1}{2}$ cup butter.	1 tsp. Blue Bird soda.
1 egg.	4 cups flour.
$\frac{1}{2}$ cup milk.	

KING'S DAUGHTERS COOK BOOK.

Mix, roll out and cut into rounds. Put a spoonful of the following mixture between two cookies, and bake:

Filling.

1 cup chopped Hiawatha raisins.	$\frac{1}{2}$ cup sugar.
$\frac{1}{2}$ cup cold water.	1 tsp. flour.

Cook until smooth and thick.

Gingerbread.

Butter, size of an egg.	$1\frac{1}{2}$ cups flour.
$\frac{1}{2}$ cup brown sugar.	1 tsp. Hiawatha soda.
$\frac{1}{2}$ cup Blue Bird molasses.	Nokomis salt and spices.
1 egg.	1 cup solid sour milk.

Cream butter; add sugar, molasses, and yolk of egg. Add soda and spices to flour, and add these alternately with milk gradually to the mixture. Lastly add the beaten white, and bake in a moderate oven 25 or 30 minutes.

Ginger Cookies.

1 cup sugar.	1 small tblsp. Nokomis
1 cup butter.	ginger.
2 cups Hiawatha molasses.	1 tsp. Nokomis cinnamon.
2 eggs.	1 tsp. Wampum cloves.
$\frac{3}{4}$ cup hot Empress coffee.	$\frac{1}{2}$ tsp. Blue Bird allspice.
$\frac{1}{2}$ tsp. Wampum soda.	Flour.
	Hiawatha raisins.

Dissolve soda in the hot coffee. Cream the butter and sugar, and mix all together, adding enough flour to make a stiff batter. Cut the raisins in half and place on the top of each cookie.

GINGERBREAD, COOKIES, DOUGHNUTS.

Ginger Nuts.

1 cup Wampum molasses.	$\frac{1}{2}$ tsp. Nokomis salt.
1 tsp. Hiawatha ginger.	1 tsp. Blue Bird soda.
Flour enough to roll soft.	2 tblsp. butter.
	$\frac{1}{2}$ cup boiling water.

Cut out like doughnuts and fry in hot fat.

Ginger Snaps.

1 cup brown sugar.	1 tsp. Nokomis ginger.
1 cup Hiawatha molasses.	1 tsp. Blue Bird soda.
1 cup butter.	Flour.

Put first four ingredients in a saucepan and let boil at once. Remove from fire and cool, then add soda and enough flour to make a dough stiff enough to roll out thin. Knead until very hard, roll out very thin, and cut in rounds. Bake in a moderate oven.

Hermits.

$\frac{1}{2}$ cup butter.	2 tsp. baking powder.
$\frac{3}{4}$ cup sugar.	$\frac{1}{2}$ tsp. Nokomis cinnamon.
1 egg.	$\frac{1}{4}$ tsp. Blue Bird cloves.
2 tblsp. milk.	$\frac{1}{4}$ tsp. Hiawatha mace.
$1\frac{1}{4}$ cups flour.	$\frac{1}{4}$ tsp. Wampum nutmeg.
$\frac{1}{3}$ cup Hiawatha raisins, cut.	

Cream butter and sugar; add egg, milk, spices, flour, and baking powder. Drop from a teaspoon, and bake in a moderate oven.

Hazelnut Strips.

6 eggs.	Nokomis vanilla to taste.
1 cup sugar.	$\frac{1}{4}$ cup flour.
$\frac{1}{2}$ cup almonds.	$\frac{1}{2}$ tsp. baking powder.
$\frac{1}{2}$ cup hazelnuts.	

KING'S DAUGHTERS COOK BOOK.

Beat yolks and sugar until very light. Add finely grated nuts, flavoring, flour, and baking powder; lastly, the stiffly-beaten whites. Line a pan with paper and grease well. Put in the mixture about $\frac{3}{4}$ inch thick. Bake in a moderate oven. When done, turn out and spread with a thin layer of tart jelly. Cover this with boiled frosting and sprinkle with grated hazelnuts. Cut in small strips.

Molasses Cookies.

1 $\frac{1}{2}$ cups brown sugar.	1 tsp. Hiawatha salt.
1 cup lard.	$\frac{3}{4}$ cup Wampum molasses.
1 tblsp. butter.	1 tsp. Blue Bird soda dissolved in 1 cup water.
1 tsp. Hiawatha cinnamon.	
$\frac{1}{2}$ tsp. Nokomis ginger.	

Cream together the first 3 ingredients, then add spices, molasses, and soda in water. Add flour enough to roll out thick. Cut out, and bake in a moderate oven.

Oatmeal Cookies.

1 cup sugar.	1 cup white flour ; more if needed.
1 cup butter.	1 tsp. Blue Bird vanilla.
3 cups Hiawatha oatmeal.	4 tsp. sweet milk.
2 tsp. baking powder.	

Mix in the order given. Drop a small quantity in a pan; press thin with a spoon dipped in cold water. Bake in a moderate oven.

Oatmeal Macaroons.

1 tblsp. butter.	$\frac{1}{4}$ tsp. Blue Bird salt.
1 cup sugar, very small.	2 $\frac{1}{2}$ cups Hiawatha oatmeal.
2 eggs.	
1 tsp. baking powder.	

GINGERBREAD, COOKIES, DOUGHNUTS.

Drop on buttered pans, and bake in a moderate oven.

Peanut Macaroons.

1 cup sugar.	1 rounding cooking
1 cup ground Nokomis	spoon flour.
peanuts.	Whites 2 eggs.

Shape into little balls, place far apart, and bake a light brown.

Self-Frosting Cookies.

4 eggs.	2 cups flour.
1½ cups sugar.	

Beat sugar and eggs together 20 minutes; add flour. Drop on pans, and let stand 12 hours before baking.

Sugar Cookies.

1½ cups sugar.	2 eggs.
1 cup butter.	1 tsp. Hiawatha soda.
4 tblsp. sour milk or	Nokomis vanilla to taste.
cream.	

Over 2 cups of flour, or enough to make it stiff enough to roll.

Sour Cream Cookies.

1 cup sugar.	Pinch Blue Bird salt.
1¼ cups thick sour	A little Nokomis nut-
cream.	meg.
1 level tsp. Hiawatha	1 egg.
soda.	

Add just enough flour to handle.

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Cakes.

Angel Food.

11 egg whites. $1\frac{1}{2}$ cups sugar.
1 tsp. Hiawatha vanilla. 1 cup flour.
 $\frac{1}{2}$ tsp. cream of tartar.

Whip whites until stiff on a platter. Whip in cream of tartar, sifted once. Add flavoring, whip in sugar sifted nine times. Lastly, whip in flour, sifted six times. Place oiled paper on bottom of angel-food pan. Do not grease sides. Bake 45 or 50 minutes in a moderate oven, until it becomes somewhat brown on top. After removal from oven, turn pan bottom-side up and leave for 3 hours.

Cherry Angel Food.

Make cake like the above recipe. Pour half batter into baking dish and sprinkle in $\frac{1}{4}$ cup chopped candied cherries. Pour in the rest of the batter and bake as above.

Apple-Sauce Fruit Cake.

1 cup sugar.	1 cup Hiawatha raisins,
$\frac{1}{2}$ cup shortening.	chopped.
$1\frac{3}{4}$ cups flour.	1 tsp. Hiawatha cinna-
2 tblsp. warm water.	mon.
$\frac{7}{8}$ cup unsweetened	$\frac{1}{4}$ tsp. Hiawatha salt.
apple sauce.	$\frac{1}{4}$ tsp. Hiawatha nutmeg.
$\frac{1}{2}$ tsp. cloves.	

Cream together sugar, shortening, and spices. Add flour sifted with soda, and beat well. Add raisins and apple sauce.

CAKES.

Apple-Sauce Cake.

1½ cups apple sauce.	1 tsp. Nokomis cloves.
1 cup sugar.	1 tsp. Wampum allspice.
¾ cup shortening.	½ cup Hiawatha raisins.
1 tsp. Nokomis soda.	2½ cups flour.

Mix and bake in a moderate oven. Cover with Apple Icing.

Blitz Kuchen.

¾ cup butter.	2 eggs.
¾ cup sugar.	Grated lemon rind.
Flour.	Blanched almonds.

Beat eggs until light and thick. Add flour enough to make a batter which can be easily spread with knife. Spread dough in a shallow pan. Sprinkle sliced blanched almonds on top. Bake in a moderate oven.

Blueberry Cake.

1 cup butter.	1 tsp. Nokomis soda.
2 cups sugar.	2 eggs.
2 cups sour milk.	Wampum blueberries.

Cream butter and sugar; add eggs and stir in milk in which the soda has been dissolved. Add flour enough to make a stiff batter, and as many berries as desired.

Boston Pound Cake.

1 lb. sugar.	6 eggs.
1 lb. flour.	1 egg-cup sherry wine.
¾ cup butter.	1 lemon.
1 cup sour cream.	1 tsp. Wampum soda.

Beat eggs separately. Use juice and grated rind of lemon. Bake slowly for 1 hour.

KING'S DAUGHTERS COOK BOOK.

Burnt Sugar Cake.

$\frac{1}{2}$ cup butter.	1 tsp. Wampum vanilla.
$\frac{1}{2}$ cup milk.	$1\frac{1}{2}$ cups sugar.
$\frac{1}{2}$ cup water.	3 cups flour.
$\frac{1}{2}$ cup burnt sugar syrup.	2 eggs.
	4 tsp. baking powder.

To burn sugar, put 1 cup sugar in iron spider. Cook until it smokes, stirring constantly. Add $\frac{1}{2}$ cup water. Cook until a thin syrup is formed.

Butterless, Eggless, Milkless Cake.

1 cup brown sugar.	$\frac{1}{4}$ grated Hiawatha nut- meg.
1 cup water.	1 $\frac{1}{2}$ tsp. Blue Bird cinna- mon.
$1\frac{1}{2}$ cups Wampum raisins.	1 tsp. Blue Bird cloves.
$\frac{1}{3}$ cup lard.	$\frac{1}{4}$ tsp. Blue Bird salt.
2 cups flour.	1 tsp. Blue Bird soda.
$\frac{1}{2}$ tsp. baking powder.	

Sift flour, baking powder, and soda together. Boil the other ingredients for 3 minutes; then let cool. Add flour. Bake in moderate oven.

Chocolate Roll.

1 pt. whipping cream.	2 tblsp. cocoa.
5 eggs.	Pinch Hiawatha salt.
$\frac{1}{2}$ cup sugar.	

Beat the yolks well and add sugar, cocoa, and salt. Fold into the stiffly-beaten whites. Spread about $\frac{1}{8}$ inch thick on a large pan (about the size of the oven); the broiler may be used. Bake 20 minutes in a slow oven. Place between wet cloths after baking in order to moisten it for rolling. Before serving, spread with the sweetened

CAKES.

whipped cream and roll like a jelly roll. Serve with the following sauce:

2 squares chocolate. 2 tblsp. milk.
1 cup sugar.

Cook together for 5 minutes.

Chocolate Sour Cream Cake.

2 cups brown sugar. 4 squares chocolate.
 $\frac{1}{2}$ cup rich sour cream. 2 eggs.
 $\frac{1}{2}$ cup sweet milk. 2 cups flour.
 $\frac{1}{2}$ cup boiling water. 1 tsp. Blue Bird soda.
 $\frac{1}{4}$ tsp. Blue Bird salt.

Sift soda and salt with flour. Dissolve chocolate in hot water.

Cream Sponge Cake.

2 cups sugar. 8 eggs.
 $\frac{1}{2}$ cup water. $\frac{1}{2}$ lb. pastry flour.
1 orange.

Boil sugar and water until it spins a thread. Pour this slowly into the well-beaten yolks of the eggs. Beat until cold. Add to this the flour, juice and grated rind of the orange, and lastly the stiffly-beaten whites of the eggs. Bake 1 hour in a slow oven. Ice when baked.

Date Loaf.

1 lb. pitted dates. 1 cup sugar.
1 lb. shelled walnuts. 1 cup pastry flour.
4 eggs. 2 tsp. baking powder.
1 tsp. Blue Bird vanilla.

Bake in a loaf-tin lined with oiled paper, slowly for 1 hour.

KING'S DAUGHTERS COOK BOOK.

Devil's Food Cake, I.

$\frac{1}{2}$ cup butter.	2 tsp. baking powder.
$1\frac{1}{4}$ cups sugar.	1 tsp. Wampum vanilla.
$1\frac{3}{4}$ cups flour.	5 tblsp. boiling water.
$\frac{1}{2}$ cup milk.	2 oz. chocolate.
4 eggs.	

Dissolve chocolate in boiling water. Beat butter to a cream; add sugar, beaten egg yolks, then milk and melted chocolate. Add flour sifted with baking powder. Add stiffly-beaten whites and flavoring. Bake in a moderate oven for 45 minutes.

Devil's Food Cake, II.

1 cup grated chocolate.	$\frac{1}{2}$ cup milk.
$\frac{1}{2}$ cup dark brown sugar.	
.	
1 cup brown sugar.	2 tsp. Nokomis soda.
$\frac{1}{2}$ cup butter.	1 tsp. Nokomis vanilla.
$\frac{1}{2}$ cup milk.	2 tblsp. water.
2 cups flour.	2 eggs.

Boil the first set of ingredients until well blended. Cool. Cream butter and sugar, add yolks of eggs, milk, and flour (sifted with soda) alternately. Beat well. When first mixture is cool, add it to the second. Beat again vigorously. Fold in stiffly-beaten whites. Bake in layers, and frost.

Easy Cake.

2 cups sifted flour.	3 tsp. baking powder.
1 cup sugar.	$\frac{1}{4}$ tsp. Nokomis salt.
1 cup milk.	1 tsp. vanilla.
$\frac{1}{2}$ cup melted butter.	2 unbeaten eggs.

CAKES.

Place flour in bowl, then add baking powder, sugar, salt, eggs, milk, vanilla, and butter. Beat well for 3 minutes. Bake in any form desired.

Fruit Cake.

1 lb. butter.	$\frac{1}{2}$ tsp. Hiawatha cloves.
1 lb. Haiwatha powdered sugar.	1 lemon (juice and rind).
2 lbs. Hiawatha raisins.	1 grated Wampum nutmeg.
$\frac{1}{2}$ lb. Wampum citron peel.	1 tsp. Hiawatha cinnamon.
2 lbs. Blue Bird currants.	$\frac{1}{2}$ tsp. Hiawatha mace.
2 lbs. Nokomis Sultana raisins.	1 tsp. Hiawatha allspice.
1 lb. pastry flour (browned).	1 cup grapejuice or brandy.
$\frac{1}{4}$ lb. Hiawatha lemon peel.	2 tsp. baking powder.
$\frac{1}{2}$ lb. Wampum orange peel.	1 lb. blanched almonds.
	10 eggs.
	1 orange (juice and rind).

Soften butter; beat until creamy. Add sugar gradually; beat until very light. Add eggs, yolks and whites beaten together; then flour, spices, lemon and orange rind, and grape juice, in order. Mix fruit. Flour it well and add to the cake. Line pan with greased paper. Steam for 3 hours. Then bake slowly for 1 hour.

White Fruit Cake, I.

1 lb. sugar.	1 $\frac{1}{4}$ lb. Nokomis raisins.
1 lb. butter.	$\frac{1}{2}$ lb. Nokomis citron.
1 lb. flour.	12 eggs.
$\frac{1}{2}$ lb. orange peel.	1 tsp. baking powder.

Cream butter and sugar. Beat eggs into mixture, one at a time. Next add sifted flour and

KING'S DAUGHTERS COOK BOOK.

baking powder. Add fruit last. Bake 3 hours in a very slow oven.

White Fruit Cake, II.

2 cups sugar.	1 cup Wampum raisins.
1 cup butter.	$\frac{1}{4}$ lb. Wampum citron.
1 cup milk.	1 tsp. Wampum soda.
4 cups flour.	2 tsp. cream of tartar.
8 egg whites.	

Cut citron in thin slices. Chop raisins finely. Beat eggs until stiff. Bake slowly for 1 hour.

Fudge Cake.

1 cup sugar.	2 squares melted chocolate.
$\frac{1}{2}$ cup melted butter.	
1 cup flour.	$\frac{1}{2}$ cup walnuts.
$\frac{1}{2}$ tsp. baking powder.	1 tsp. Blue Bird vanilla.
2 eggs.	

Bake in sheet about 20 minutes. Cut in squares on removal from oven.

Never-Fail Jelly Roll.

4 eggs.	1 cup sugar.
1 tsp. baking powder.	1 cup flour.
4 tblsp. boiling water.	

Beat eggs separately. Bake in a long tin. When done, turn out on paper on which sugar has been sprinkled. Spread with jelly. Roll and place in a cloth until wanted.

Rolled Jelly Cake.

4 eggs.	$\frac{1}{2}$ pt. Hiawatha powdered sugar.
2 tblsp. boiling water.	
1 tsp. baking powder.	1 cup sifted flour.

CAKES.

Beat yolks of eggs until thick and creamy, adding sugar gradually. Beat constantly. Then fold in the stiffly-beaten whites and add flour mixed and sifted with baking powder. Add water. Bake in thin sheets in large tins about 10 minutes in a quick oven. Spread with jam or jelly. Roll.

Lemon Sponge Cake.

5 eggs.	Juice and rind 1 lemon.
1 cup sugar.	1 cup flour.

Beat yolks until thick and creamy; slowly beat in the sugar, add the lemon, and fold in alternately the flour and stiffly-beaten whites. Bake in angel-cake pan about 40 minutes.

Mahogany Cake.

2 cups brown sugar.	2 cups flour.
$\frac{1}{2}$ cup butter.	1 tsp. Nokomis vanilla.
$\frac{1}{2}$ cup sour milk.	2 eggs.

$\frac{1}{2}$ cup grated chocolate.	$\frac{1}{2}$ cup boiling water.
1 tsp. Nokomis soda.	

Mix each set of ingredients together. Then combine two sets. Beat well. Have hot oven at first, then a slower degree of heat for baking.

Orange Cake.

$\frac{1}{4}$ cup butter.	$\frac{1}{2}$ cup milk.
1 cup sugar.	2 egg whites.
$\frac{1}{2}$ tsp. Blue Bird orange extract.	$1\frac{1}{2}$ cups flour.
	2 tsp. baking powder.

Sift flour with baking powder 3 times and mix in following order: butter, sugar, milk, eggs, flour. Bake in 2 shallow pans 20 minutes. When

KING'S DAUGHTERS COOK BOOK.

cool, put together with orange filling and frost the top. Use Orange Filling, No. 1 with this.

Orange Torte.

10 egg yolks.	2 oranges.
1 cup sugar.	6 oz. blanched almonds.
12 lady fingers.	10 egg whites.

Use juice of both oranges and grated rind of one. Cream yolks and sugar well. Grate lady fingers and add to yolks. Chop almonds finely. Add stiffly-beaten whites last. Bake in layers, placing whipped cream between.

Sponge Cake.

1 cup sugar.	1½ cups flour.
4 eggs.	1½ tsp. baking powder.
Orange rind (grated).	3 tblsp. cold water.

Mix sugar and yolks together. Add water. Sift flour and baking powder together. Stir the stiffly-beaten whites into the yolks, alternating with the flour and baking powder. Add grated orange rind.

Spice Cake, I.

1 cup butter.*	1 tsp. Blue Bird soda in
1 cup sugar.	molasses.
1 cup Empress coffee	1 tsp. Blue Bird cinna-
essence.	mon.
1 cup Blue Bird mo-	1 cup chopped Blue Bird
lasses.	raisins.
2 eggs.	3 cups flour.

*One half lard and one half cup butter may be substituted. This can be baked in gem tins.

CAKES.

Spice Cake, II.

1 cup sugar.	2 whole eggs or yolks of
$\frac{1}{2}$ cup butter.	four.
$\frac{3}{4}$ cup water.	$\frac{1}{2}$ tsp. Nokomis cinna-
2 cups sifted pastry	mon.
flour.	$\frac{1}{2}$ tsp. Hiawatha salt.
$\frac{1}{2}$ tsp. Nokomis nutmeg.	2 tsp. baking powder.

Dark Spice Cake.

$\frac{1}{2}$ cup butter.	1 tsp. Hiawatha cinna-
$\frac{1}{4}$ cup sugar.	mon.
$\frac{1}{2}$ cup Wampum mo-	$\frac{1}{2}$ tsp. Nokomis allspice.
lasses.	$\frac{1}{2}$ tsp. Nokomis mace.
2 eggs (beaten sepa-	$\frac{1}{4}$ tsp. Wampum cloves.
rately).	$\frac{1}{2}$ tsp. Blue Bird lemon
$\frac{1}{2}$ cup milk.	extract.
2 cups flour.	$\frac{3}{4}$ cup Nokomis raisins.
$\frac{1}{2}$ tsp. Nokomis soda.	1 cup chopped walnuts.

Cream the butter and sugar ; add beaten yolks and milk. Dissolve the soda in the molasses, add to the above, together with the dry ingredients ; lastly add the beaten whites. Bake in a moderate oven in cake pans or small gem pans.

White Cake, I.

1 cup sugar.	5 egg whites.
1 cup thick cream.	2 tsp. baking powder.
$1\frac{3}{4}$ cups flour.	1 tsp. Nokomis vanilla.

Mix lightly, and bake in a moderate oven.

White Cake, II.

1 cup sugar.	$1\frac{1}{4}$ cups flour.
$\frac{1}{2}$ cup butter.	2 tsp. baking powder.
$\frac{1}{2}$ cup milk.	3 egg whites.
1 tsp. Blue Bird vanilla.	

KING'S DAUGHTERS COOK BOOK.

Cream sugar and butter. Add milk and flour. Add stiffly-beaten whites and vanilla. Beat vigorously for 5 minutes.

White Cocoanut Cake.*

2 cups sugar.	$\frac{1}{2}$ cup milk.
$2\frac{1}{2}$ cups flour.	2 tsp. baking powder.
$\frac{1}{2}$ cup butter.	6 egg whites.
1 tsp. Blue Bird vanilla.	

*Companion to "Yellow Cake."
Use cocoanut frosting.

Yellow Cake.*

$2\frac{1}{2}$ cups flour.	7 yolks and 1 white.
$1\frac{1}{2}$ cups sugar.	2 tsp. baking powder.
$\frac{1}{2}$ cup milk.	1 cup butter.
1 tsp. Blue Bird vanilla.	

Cream butter first, then add sugar, flavoring. Cream again. Then milk and part of the flour, and so on until all is mixed.

*A companion to the White Cocoanut Cake.

SMALL CAKES.

Almond Cakes.

$\frac{1}{4}$ lb. butter.	1 egg yolk.
$\frac{1}{2}$ cup sugar.	$\frac{1}{4}$ lb. chopped blanched
1 cup sifted flour.	almonds.

Cream butter and sugar; add egg. Add flour gradually with almonds. Do not roll, but shape in princess molds, not too thick. Bake 15 to 20 minutes in a moderate oven. This recipe makes two dozen cakes.

CAKES.

Brown Cakes.

2 cups medium brown	$\frac{1}{2}$ cup nuts.
sugar.	3 eggs.
$\frac{3}{4}$ cup butter.	$\frac{1}{2}$ cup boiling water.
2 cups flour.	1 tsp. Wampum soda.
1 cup Nokomis raisins.	

Cream butter and sugar. Add eggs, one at a time, to the foregoing mixture, beating each in thoroughly. Add flour and beat again thoroughly. Place in small individual tins. Bake.

Lace Cakes.

2 $\frac{1}{2}$ cups oatmeal.	2 eggs.
1 cup sugar.	1 tblsp. butter.
2 tsp. baking powder.	1 tsp. Nokomis vanilla.

Mix oatmeal, sugar, and baking powder. Beat eggs well. Add vanilla. Melt butter, and mix all the ingredients together. Drop into a dripping pan from spoon.

Individual Spice Cakes.

1 egg.	Sour cream.
1 cup sugar.	1 tsp. Nokomis soda.
1 $\frac{1}{2}$ cups flour.	$\frac{1}{2}$ tsp. Nokomis cinnamon.
$\frac{1}{4}$ cup nuts.	
$\frac{1}{4}$ tsp. Nokomis cloves (optional).	$\frac{1}{4}$ cup Nokomis raisins.

Break egg into cup. Fill cup with sour cream. Add soda and remainder of ingredients. Bake in individual tins. Frost with a boiled frosting, to which 1 tablespoon peanut butter has been added.

KING'S DAUGHTERS COOK BOOK.

Small Lemon Queen Cakes.

$\frac{1}{2}$ cup butter. 2 tblsp. lemon juice.
1 cup granulated sugar. $1\frac{1}{2}$ cups sifted flour.
Grated rind 1 lemon. 1 tsp. Hiawatha soda.
4 eggs.

Cream butter and sugar; add lemon rind and beaten yolks. Sift flour again with the soda, add to the above with the lemon juice. Lastly add the stiffly-beaten whites. Baked in tiny gem tins, this makes 48 little cakes. Garnish the top of each with boiled frosting and candied cherry.

Tea Cakes, I.

$\frac{1}{2}$ cup butter. 1 egg.
1 cup sugar. 1 cup nuts.
 $\frac{3}{4}$ cup milk. 1 tblsp. Wampum molasses.
 $1\frac{1}{2}$ cups flour. 1 cup chopped Wampum raisins.
 $\frac{1}{2}$ tsp. mixed Wampum spices.

Drop on buttered pan. Bake quickly.

Tea Cakes, II.

$1\frac{1}{2}$ cups sugar. 1 tsp. Nokomis cinnamon.
 $\frac{1}{2}$ cup butter. 1 tsp. Blue Bird soda.
1 cup sour milk. $\frac{1}{2}$ cup nuts.
2 cups flour. $\frac{1}{2}$ cup Wampum raisins.
2 eggs. $\frac{1}{2}$ tsp. Wampum cloves.

Bake in gem tins for 15 or 20 minutes.

Afternoon Tea Cakes or S. Biscuit.

$1\frac{1}{2}$ cups sugar. 2 eggs.
1 cup butter. 1 lemon.
 $3\frac{3}{4}$ cups flour. $\frac{1}{4}$ tsp. Blue Bird soda.

CAKES.

Cream butter, sugar, grated lemon rind and juice. Add beaten eggs, flour, and soda. Let stand in refrigerator 1 hour. Roll out and form in letter "S." Bake in moderate oven.

English Tea Cakes.

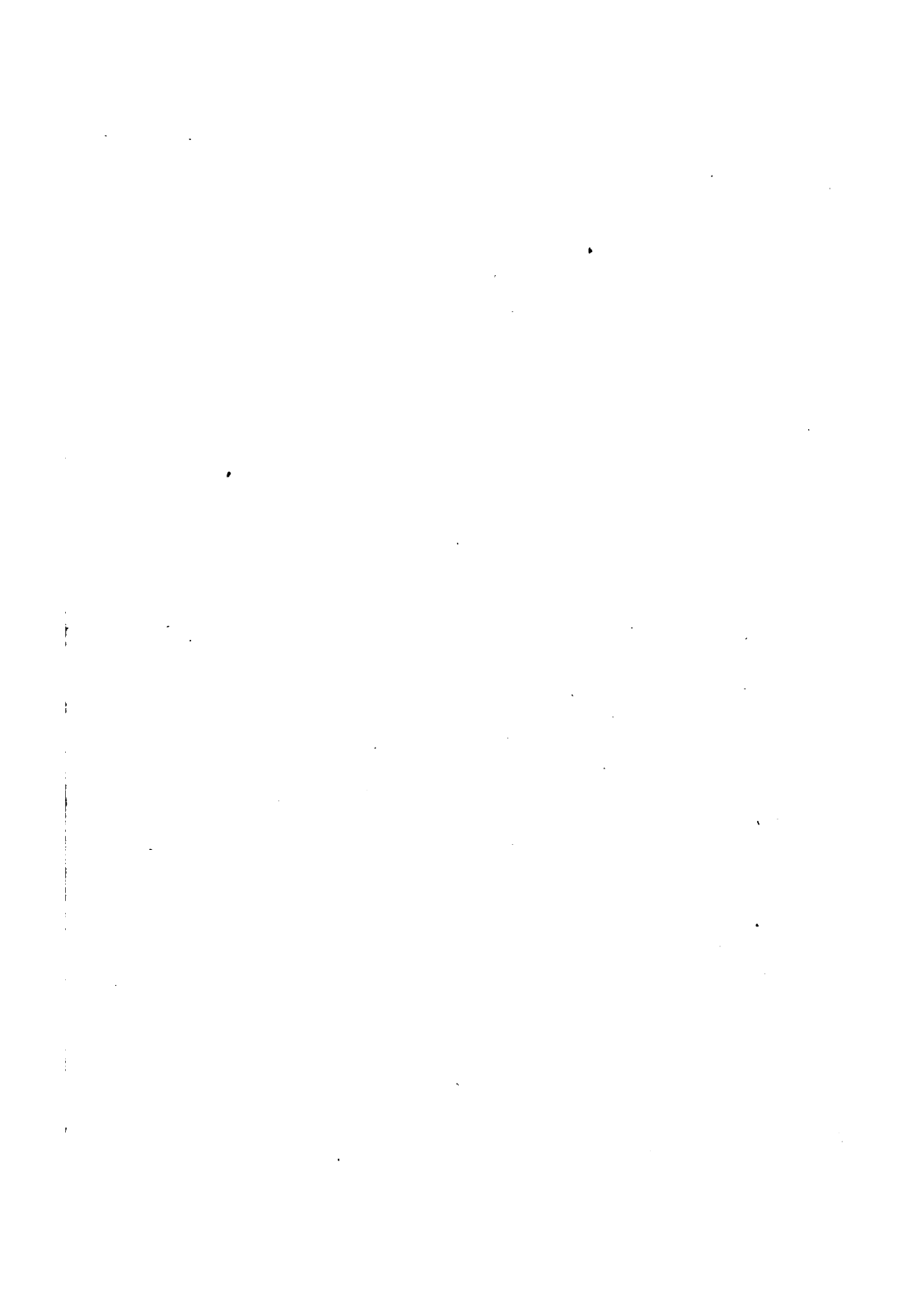
2 pts. flour.	Wampum orange peel.
1 cup butter.	Nokomis lemon peel.
2 cups sugar.	Hiawatha Sultana rais-
$\frac{1}{2}$ cup milk.	ins.
1 cup chopped walnuts.	Nokomis currants.
3 eggs.	Nokomis citron.
1 tsp. Blue Bird soda.	2 tsp. baking powder.

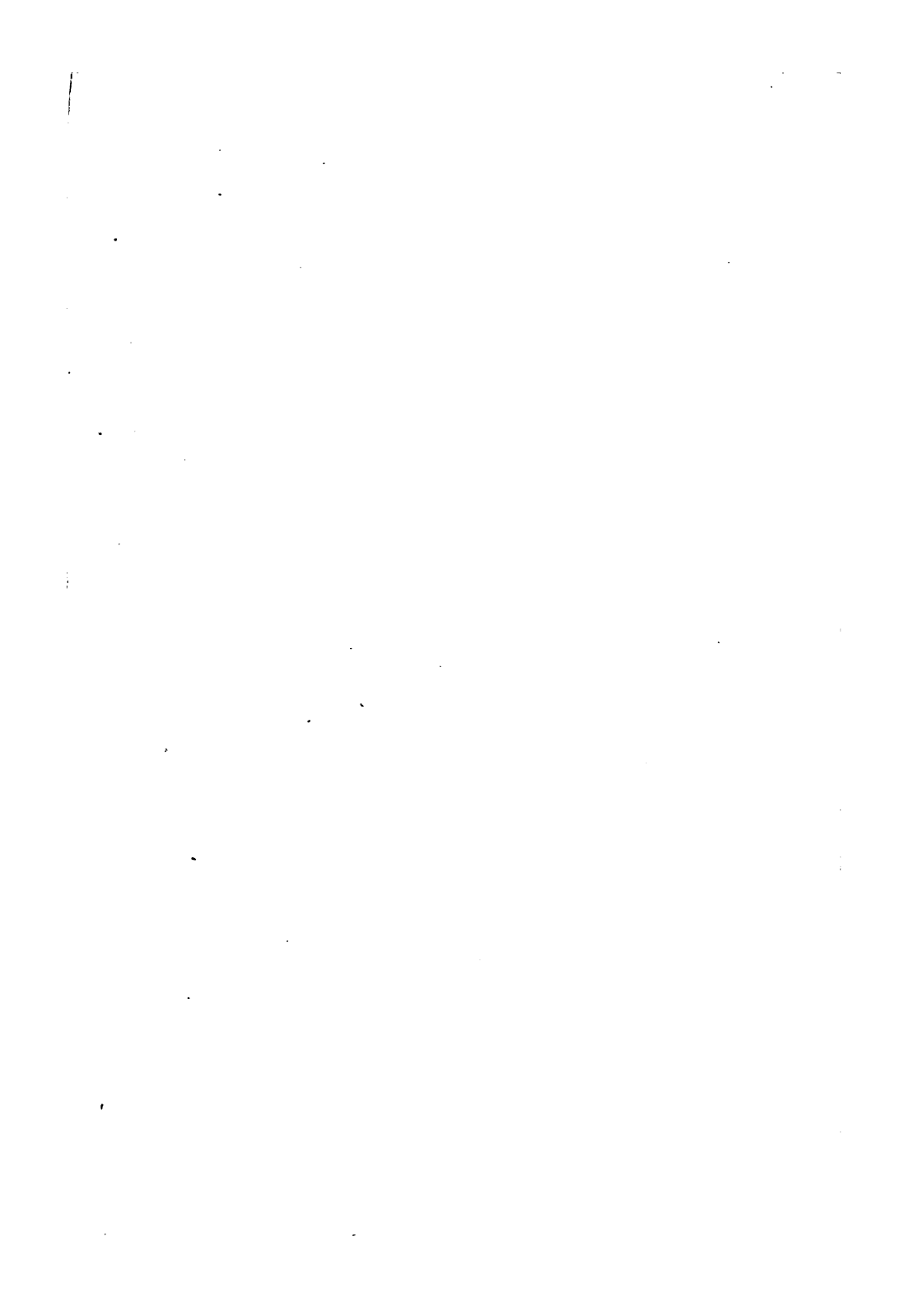
Mix baking powder, flour, and butter thoroughly. Use enough peel, raisins, currants, and citron to make cake dark. Stir in sugar and fruit. Heat milk in which soda has been dissolved and stir into mixture. Add eggs, well beaten. Beat well. Drop in pieces size of walnut on buttered tins. Bake in a moderate oven.

Venetian Cakes.

1 cup sugar.	6 egg yolks.
1 cup butter.	3 cups flour.
1 cup almonds, chopped.	$\frac{1}{2}$ tsp. Blue Bird vanilla.

Roll into balls. Place a blanched almond on top of each. Dip in powdered sugar. Bake about 25 minutes in moderate oven.





Cake Fillings, Frostings.

Almond Cream.

$\frac{1}{2}$ pt. cream.	1 tsp. Hiawatha corn-
Yolks 3 eggs.	starch.
1 tblsp. granulated	$\frac{1}{2}$ lb. chopped almonds.
sugar.	

Dissolve starch smoothly with a little milk, beat into it yolks and sugar. Boil cream and stir in other ingredients. Make a little thicker than an ordinary cream. Use as filling for cake, and place halves of blanched almonds on top.

Apple Icing.

2 grated apples.	1 cup sugar.
Juice 1 lemon.	1 egg white.

Beat all until very light.

Boiled Frosting.

1 cup white sugar.	1 stiffly-beaten egg
4 tblsp. cold water.	white.

Let sugar and water come to a boil. Boil exactly 2 minutes. Remove from fire and beat 3 tablespoons of it into the egg whites. Return syrup to fire and boil until it threads. Pour over the egg, and beat until cool.

Caramel Frosting.

$1\frac{1}{2}$ cups brown sugar.	2 tsp. baking powder.
$\frac{1}{2}$ cup butter.	4 tblsp. cream.

Cook slowly at first. Boil, and remove when

CAKE FILLINGS AND FROSTINGS.

it forms a soft ball in cold water. When nearly cold, beat it until it becomes light colored and creamy.

Chocolate Frosting, I.

1 egg.	2 squares chocolate.
1 cup sugar.	2 tblsp. cream.

Stir constantly until boiling point is reached. Remove from fire. Beat until thick enough to spread.

Chocolate Frosting, II.

2 cups brown sugar.	$\frac{3}{4}$ cup milk.
2 squares chocolate.	3 tblsp. butter.

Stir until it begins to boil. Boil until soft ball is formed in cold water. Cool thoroughly. Then beat.

Filling for an Angel Food.

5 egg yolks.	2 tsp. Hiawatha corn-
1 tblsp. sugar.	starch.
$\frac{1}{2}$ cup chopped nuts.	1 pt. cream.

Bake a regular angel food in 3 layers. Dissolve cornstarch in a little milk. Heat cream, stir in sugar, yolks beaten until light, cornstarch, and almonds. Stir constantly until thick. Cool. Spread between layers of the cake, placing blanched almonds on top of custard. Frost with boiled frosting.

Marshmallow Filling.

1 $\frac{1}{2}$ cups marshmallows.	1 cup sugar.
1 egg white.	$\frac{1}{3}$ cup water.
1 tsp. Nokomis vanilla.	

KING'S DAUGHTERS COOK BOOK.

Boil sugar and water until they thread. Pour gradually over the stiffly-beaten whites. Add vanilla. Beat frosting until it thickens. Melt 1 cup marshmallows over hot water. Add to frosting. Put between layers of cake and on top. Soften in oven a few minutes. Then stand it in the sun.

Chocolate Marshmallow Frosting.

1½ cups sugar.	2 squares chocolate.
1½ cups water.	1 doz. marshmallows.
½ tsp. cream of tartar.	2 egg whites.

Boil sugar and water to soft-ball stage. Add chocolate and marshmallows. Let stand a few moments. Add cream of tartar. Pour onto stiffly-beaten whites.

Mocha Filling.

1½ cups Hiawatha powdered sugar.	Pinch Blue Bird nutmeg.
½-inch square butter.	Yolks 2 eggs.
1 tblsp. Mocha extract.	Whites 2 eggs.
1 tsp. Wampum vanilla.	½ cup chopped walnuts.

Cream sugar and butter, first washing salt from butter; add flavorings, beaten yolks, and lastly stiff whites and walnuts.

Orange Filling.

1½ tblsp. Wampum cornstarch.	Juice and grated rind ½ lemon.
2 egg yolks.	¾ cup boiling water.
1 tsp. butter.	Juice and grated rind 1 orange.
1 cup sugar.	

Dissolve cornstarch in a little cold water. Add boiling water. Beat yolks; add sugar. Add

CAKE FILLINGS AND FROSTINGS.

all to cornstarch and cook in double boiler, stirring constantly. Add butter, orange, and lemon juice. Place between layers. Frost with chocolate icing.

Pistachio Icing.

1½ cups sugar. 3 egg whites.
7 tblsp. water. ¼ tsp. cream of tartar.
Nuts (pistachio).

Boil sugar and water until it forms a soft ball in cold water. Beat whites of eggs until stiff, adding cream of tartar when half beaten. Beat syrup into whites. Mince nuts. Strew them over icing.

Strawberry Frosting.

For immediate use.

1 egg white. 1 cup Hiawatha straw-
1 cup granulated sugar. berries.

Crush berries. Beat egg until very stiff. Add sugar gradually, then the berries. Beat until quite stiff, and put on cakes at once.

Whipped Cream Filling with Pineapple and Nuts.

Yolk 1 egg. ½ cup Blue Bird pine-
½ cup nuts. apple.
2 tblsp. Hiawatha pow- ½ cup whipped cream.
dered sugar.

Chop pineapple and nuts. Whip cream until stiff, adding nuts, pineapple, egg, and sugar.

Confections.

Candied Mint Leaves.

Mint leaves. 1 egg white.
Sugar.

Dip clean, fresh mint leaves into white of an egg, then into sugar, until they are thinly coated. Place on a plate in a warm place until they are stiff. They are delicious served with after-dinner coffee.

Candied Orange Peel.

4 oranges. $\frac{1}{2}$ cup water.
1 cup sugar.

Remove the peel in quarters from 4 thin-skinned oranges. Cover with cold water, bring to boiling point, and cook slowly until soft. Drain. Remove white portion, using a spoon, and cut yellow portion in strips with scissors. Boil water and sugar until syrup threads when dropped from tip of spoon. Cook strips in syrup 5 minutes. Coat with fine granulated sugar. Spread on oiled paper to dry.

Caramels.

2 cups brown sugar. 1 scant tblsp. butter.
 $\frac{1}{2}$ cup milk. $\frac{1}{2}$ cake chocolate.
1 tsp. Nokomis vanilla.

Boil sugar, milk, and chocolate for 20 minutes, stirring constantly. Add butter and vanilla. Cut in squares when cool.

CONFECTIONS.

Chocolate Creams.

2 cups sugar.	1 square chocolate.
1 cup water.	1 tsp. Hiawatha vanilla.
$\frac{1}{3}$ tsp. cream of tartar.	

Boil sugar and water without stirring until it forms a very soft ball in water. Add cream of tartar. When cool, add flavoring. Beat until smooth. Knead like bread. Form into small balls. Frost with melted chocolate.

Cream Candy.

2 lbs. sugar.	2 tblsp. Wampum vine-
$\frac{3}{4}$ cup water.	gar.
1 tsp. cream of tartar.	2 tsp. Wampum vanilla.
1 tblsp. butter.	

Boil until crisp when dropped in cold water. Do not stir. After pouring in platters to cool, pour vanilla over the top. Pull as soon as it is cool enough to handle.

Divinity Sea Foam.

$\frac{3}{4}$ cup sugar.	1 cup Wampum corn
$\frac{1}{2}$ cup water.	syrup.
2 egg whites.	1 cup water.
1 cup nuts.	1 tsp. Hiawatha almond
3 cups sugar.	flavoring.

Boil $\frac{3}{4}$ cup of sugar and $\frac{1}{2}$ cup of water until it threads. Then add it to stiffly-beaten whites. Boil the remainder of the sugar, syrup, and water until it forms a hard ball in cold water. Then beat it into the first mixture, adding nuts and flavoring. Pour onto a buttered platter.

KING'S DAUGHTERS COOK BOOK.

Fudge.

$\frac{1}{3}$ cup Wampum corn syrup.	1 tblsp. butter. $\frac{1}{2}$ cup milk.
2 cups sugar.	$1\frac{1}{2}$ squares chocolate.

Boil syrup, sugar, and milk. Let cool thoroughly. Add butter and vanilla. Pour onto buttered pan.

Marshmallow Fudge.

4 cups granulated sugar.	2 cups milk or cream. $1\frac{1}{8}$ squares Baker's chocolate.
4 tblsp. butter.	
$\frac{1}{2}$ lb. marshmallows.	

Put all ingredients except the marshmallows in a saucepan over a slow fire, stirring until sugar is dissolved. Quarter marshmallows and dip in water to soften. Melt one half of them in a double boiler. When fudge will roll into a soft ball when dropped in cold water, remove from fire. Place pan in cold water. Beat until stiff. Add both melted and unmelted marshmallows. Pour into a greased pan.

Fruit Blocks.

1 cup Hiawatha raisins.	1 cup nuts.
1 cup dates.	Lemon juice.
1 cup figs.	Wampum pulverized sugar.
Chocolate.	

Mix raisins, dates, figs, and nuts. Put through meat chopper twice. Add enough lemon juice to pulp so that it can be kneaded on a board. Dredge the latter with the sugar. Roll pulp $\frac{1}{4}$ inch thick and cut in squares. Dip in melted, unsweetened chocolate. Place on waxed paper to become firm.

CONFECTIONS.

Glacéd Nuts.

2 cups sugar. 1 cup boiling water.
 $\frac{1}{8}$ tsp. cream of tartar.

Heat to boiling point. Cook until syrup begins to discolor. Remove from fire. Plunge pan into hot and then cold water. Dip nuts into this, and place on greased paper to harden.

Old-fashioned Molasses Candy.

1 pt. sugar. $1\frac{1}{2}$ tsp. Wampum vine-
3 tblsp. butter. gar.
1 pt. Nokomis molasses.

Boil all together. Try in cold water. When it becomes brittle, remove from fire. Pour on buttered platter and cool. Then pull.

Pralines.

3 cups brown sugar. 1 cup chopped nuts.
1 cup milk. 2 tsp. Blue Bird vanilla.

Cook sugar and milk until they become crisp when tried in cold water. Add vanilla. Stir until mixture becomes creamy. Then add nuts. Pour out at once.

Salted Almonds.

Blanch Jordan almonds. After removing skins, pour cold water over them to prevent softening. Place in wide pan where they can be spread out. Add bits of butter. Brown in a moderate oven almost one hour. When butter is melted, stir until nuts are covered. When browned evenly, turn out on brown paper. Sprinkle with Hiawatha salt. Stir as the salting is done.

KING'S DAUGHTERS COOK BOOK.

Sea Foam.

1 cup cocoanut. 2 egg whites.
2 cups brown sugar. 1 cup water.
 $\frac{1}{8}$ tsp. Nokomis soda.

Stir sugar and water over fire until dissolved, then boil until it forms a soft ball in cold water. Put cocoanut through food chopper. Beat whites of eggs until dry. Adding syrup slowly, keep beating until stiff, then add soda and cocoanut. Drop from a teaspoon on a buttered platter. Sprinkle with cocoanut and cool.

Stuffed Figs.

Steam dried figs and then remove the inside pulp with a sharp knife. Moisten chopped nuts with a syrup of sugar and pineapple juice, or the juice from preserved ginger. Refill the fig skins with this mixture and roll in Wampum powdered sugar.

Sugared Nuts.

$\frac{1}{2}$ cup sugar. $\frac{1}{4}$ lb. shelled English
1 egg white. walnuts.

Beat white slightly with a fork. Turn nuts into white and thoroughly coat them with it. Add sugar and stir until nuts are covered. Then brown in oven.

Turkish Mint Paste.

3 tblsp. gelatine. 2 tblsp. lemon juice.
2 cups sugar. Few grains Hiawatha
 $\frac{1}{2}$ cup cold water. salt.
4 tblsp. Creme de Green coloring.
Menthe.

CONFECTIONS.

Soak gelatine in water. Bring sugar and water to boiling point and let simmer for 20 minutes. Remove from fire and add remaining ingredients. Turn into a pan (first rinsed in cold water) to one inch thickness. Cool, place on a board, cut in cubes, and roll in Wampum pulverized sugar.

Walnut Candy.

3 cups light brown sugar.	$\frac{1}{2}$ tsp. Blue Bird salt.
1 cup cream.	Butter size of an egg.

Cook until soft ball forms in cold water. Remove from stove and beat until it begins to cream. Turn onto a marble slab and knead into it one cup walnut meats. Any nuts are good.

Sandwiches and Canapes.

Banana Sandwiches.

Cut white bread in thin slices, butter, and spread with mayonnaise and very thin slices of chilled banana. Put together carefully, trim the edges.

Club Sandwich.

Cut bread in triangular pieces, toast, spread with mayonnaise. Cover with a leaf of lettuce, then a thin slice of white meat of chicken, and a thin slice of broiled bacon; season. Place a lettuce leaf on top of bacon, and then top piece of toast.

Graham Bread Sandwiches.

Cut thin slices of Graham bread, 24 hours old. Butter, and spread with cream cheese and finely chopped cucumber or chopped nuts.

Lettuce Sandwiches.

Make lettuce sandwich and cut with doughnut cutter. Place a small ball of cream cheese or a stuffed olive in hole of each.

Minced Ham Sandwiches.

Put $\frac{1}{2}$ pound cold boiled ham through grinder. Add enough mayonnaise to bring to right consistency to spread on thin slices of buttered bread.

SANDWICHES AND CANAPES.

Mock Crab Sandwiches.

2 tblsp. butter.	1 tsp. Wampum vine-
$\frac{1}{4}$ cup grated cheese.	gar.
$\frac{1}{4}$ tsp. Hiawatha salt.	1 tsp. Hiawatha olives.
$\frac{1}{4}$ tsp. Nokomis mus-	Bread.
tard.	$\frac{1}{4}$ tsp. Blue Bird paprika.
1 tsp. anchovy paste.	

Cream butter; add cheese, salt, seasonings, paste, and olives or pickles chopped fine. Spread mixture on thin slices of buttered white bread, and cover with another slice of bread.

Open Sandwiches.

Cut thin slices of white bread in rounds with cookie cutter. Beat $\frac{1}{4}$ cup butter to a cream. Add slowly $\frac{1}{4}$ cup of grated cheese, and season with Nokomis paprika and Hiawatha salt. Spread cheese mixture smoothly on the slices, and place half a ripe Hiawatha olive in the center of each.

The same rounds can be used for open sandwiches by using bar-le-duc cooked rather thick, placed in the center of each round. Have ready cream cheese beaten to a thick paste and seasoned; put through a pastry bag and place little rosettes around the edge of each round.

Ripe Olive Sandwiches.

1 cake Blue Label	1 pt. ripe olives.
cheese.	1 cup chopped nuts.
1 cup thick mayonnaise.	Head lettuce.

Stone olives and chop fine. Add nuts, creamed cheese, and mayonnaise. Spread on a crisp lettuce leaf and place between thin slices of buttered bread.

KING'S DAUGHTERS COOK BOOK.

Onion Sandwiches.

Slice 1 Spanish onion, sprinkle with Hiawatha salt and 1 teaspoon sugar, and let stand for 24 hours. Chop very fine, mix with 2 tablespoons French dressing, and spread on thin slices of buttered bread.

Tomato Sandwiches.

Butter thin slices of white bread. Peel tomatoes and cut in thin slices, cover with mayonnaise or boiled dressing, and place between slices of bread. A little Blue Bird horseradish may be added to dressing if desired.

Canape Indienne.

Bread, buttered and browned in oven.	$\frac{1}{2}$ cup butter. 1 tblsp. chutney.
$\frac{1}{4}$ cup chopped, cooked ham.	$\frac{1}{4}$ tsp. each Hiawatha paprika and currie powder.
$\frac{1}{4}$ cup chopped, cooked chicken.	Nokomis salt as needed.

Have ready some rounds or fancy cut pieces of bread, buttered and browned in the oven, then cooled.

Pound in a wooden bowl the cooked meats, add butter, chutney, and seasonings, and pound again, then press through a sieve. Spread on the prepared bread, put a slice of hard-boiled egg in the center of each, and serve.

Canape of Salmon.

Butter rounds of toast.	A sprinkling of capers.
Cold Wampum salmon.	Nokomis cayenne pepper.
Butter, creamed.	A little lemon juice.
Worcestershire sauce.	Hiawatha salt to taste.

SANDWICHES AND CANAPES.

Make a paste of the above, using the seasonings to taste, and spread on the toast, with a sprig of parsley in the center.

Canape of Sardines.

Circular pieces of toast. Worcestershire sauce.
Wampum sardines. Nokomis cayenne.
A little creamed butter.

Rub the sardines to a paste, putting in the seasonings. Spread very thickly on the toasted bread, and put a sprig of parsley in the center of each.

Canape of Smoked Fish.

Any Hiawatha smoked Blue Bird horseradish.
or dried fish. Worcestershire sauce.
Hiawatha olive oil. Saltine wafers.
Wampum pepper.

Soak the fish in a dressing made of the above oil and seasonings. After thoroughly soaked, remove the fish and place flakes of it on saltine wafers; put a little fresh horseradish on top.

Caviar Canape.

Squares of bread, but- 2 or 3 drops lemon juice
tered. and 1 drop onion juice
Caviar. (for each canape).

Spread caviar on the bread and add the lemon and onion juice. The canapes can be served open or you can add a thin slice of buttered bread to each, making a sandwich; put under the broiler and brown.

KING'S DAUGHTERS COOK BOOK.

Hors D'Oeuvres.

Wampum sardines.	Lemon juice.
Anchovy paste.	Chopped Hiawatha
Hiawatha salt.	olives.
Hiawatha pepper.	

Mince and mix well the fish with the salt, pepper, and lemon juice. Spread on circles of toast and garnish with chopped olives.

Tomato Canape.

1 large tomato.	A little lemon juice.
Anchovy paste.	A dash Nokomis red
A few drops Hiawatha	pepper.
olive oil.	

Fill the tomato with the other ingredients mixed well together. Put on ice to chill thoroughly. Slice and put a slice on rounds of toast.

Tongue Canapes.

Bread, toasted and cut	Nokomis mustard.
in rounds.	Cold boiled tongue.
Butter.	

Beat butter to a cream, mix with mustard to taste, and spread on bread to the edges. Cut the tongue in rounds a little smaller than the rounds of toast. Place a piece on each piece of buttered toast so that there is a ring of mustard butter around each piece of tongue. With a pastry bag place a tiny rosette of mustard butter in the center of each canape. Serve very cold.

Chafing Dish Recipes.

Blushing Bunny.

- | | |
|----------------------------|-----------------------|
| 3/4 lb. American cheese. | A pinch each Hiawatha |
| 1 tblsp. butter. | salt and pepper. |
| 3 eggs, beaten separately. | 1 can Hiawatha tomato |
| | soup. |
| 1/4 tsp. mustard. | |

Melt butter in chafing dish ; add cheese, yolks of eggs, soup, mustard, and seasoning. When ready to serve, add well-beaten whites of eggs. Serve hot on squares of toast or crackers. When cold, can be used as filling for toasted sandwiches.

Chicken à la King.

- | | |
|--------------------------|---------------------------|
| 1/4 lb. fresh mushrooms. | 1/4 green pepper, cut in |
| 2 tblps. butter. | shreds. |
| 1 heaping tsp. flour. | 2 cups chicken meat. |
| 1 pt. milk or part cream | 1 pimento, cut in shreds. |
| or chicken broth. | Hiawatha salt to taste. |

Cut the mushrooms (not too small) and cook in butter, browning as little as possible ; add flour, and cook well ; add milk, cream, or chicken broth and the peppers ; cook until thick and smooth, about 5 minutes. Add the salt, chicken, and pimento. If too thick, thin with cream ; serve on toast.

Corned Beef in the Chafing Dish.

- | | |
|-------------------------|-----------------------|
| Corned beef. | 1 cup chopped celery. |
| Potatoes. | Beef stock. |
| Butter, size of an egg. | Toast. |

KING'S DAUGHTERS COOK BOOK.

Put qual parts of corned beef and potatoes through the grinder. Melt butter in the chafing dish and cook in it the celery for a few minutes. Then add the beef and potatoes; moisten with beef stock and cook well; add more stock as needed. Serve hot on toast.

Crab Meat Fricasse.

1 tblsp. butter.	2 cups Nokomis crab
1 tblsp. flour.	meat.
1 cup milk.	Hiawatha salt.
1 tsp. Wampum vine-	Nokomis paprika and
gar.	cayenne.
Blue Bird pepper.	

Make a cream sauce of the flour, butter, and milk. Add crab meat and seasonings, and stir until the meat is thoroughly warmed. Serve on toast.

Creamed Oysters.

1 qt. oysters.	1 saltspoon Nokomis
1 pt. hot cream.	pepper.
1 heaping tblsp. butter.	1 shake Blue Bird cay-
2 heaping tblsp. flour.	enne pepper or several
$\frac{3}{4}$ tsp. Hiawatha salt.	drops tabasco sauce.

Melt butter; add flour and seasonings, blend all thoroughly. Then add cream about $\frac{1}{3}$ at a time, stir constantly until the sauce is smooth and thick. Thoroughly wash the oysters and parboil till plump. Skim carefully, drain, and add to the above sauce. Serve hot on hot, buttered toast.

Eggs à la Hitchcock.

1 pt. cream.	1 tblsp. Worcestershire
$\frac{1}{2}$ tblsp. tomato catsup.	sauce.

CHAFING DISH RECIPES.

Small spoonful tabasco $\frac{1}{2}$ tblsp. walnut catsup.
sauce. Eggs.
Hiawatha salt and pep- Hot buttered toast.
per to taste.

Heat the cream in the chafing dish. When hot, add the sauces and seasonings. Drop in the eggs and cook. Serve on hot, buttered toast with a generous serving of the sauce.

English Rarebit.

1 cup cheese. 1 cup milk.
1 cup bread crumbs. 3 eggs, well beaten.
Butter size of walnut.

Melt butter and add finely-chopped cheese; stir to a cream. Moisten the bread crumbs in the cup of milk, and thicken the whole with the well-beaten eggs. This will serve 6 or 8 people.

Frog Legs in Butter.

2 tblsp. butter. $1\frac{1}{2}$ doz. sliced mush-
Hiawatha salt. rooms.
2 tsp. lemon juice. 3 doz. frog legs.

Melt butter and add other ingredients. Cook over flame for 15 minutes, being careful not to burn. Sprinkle with chopped parsley and serve.

Lobster in Butter.

2 two-pound lobsters. Hiawatha salt.
2 tblsp. butter. Nokomis pepper.
2 tsp. lemon juice. Finely-chopped parsley.

Melt butter and add to it the lobster cut in small pieces. Add lemon juice and seasonings, and heat well. Sprinkle with parsley and serve on toast.

KING'S DAUGHTERS COOK BOOK.

Lobster à la Newburgh.

Meat 1 boiled lobster.	Season to taste with:
1 tblsp. butter.	Hiawatha salt.
2 egg yolks.	Nokomis pepper.
1 pt. cream.	Wampum mustard.
1 cup sherry.	Blue Bird nutmeg.
1 cup claret.	

Cut meat into small pieces, put into pan with butter, and heat, stirring constantly. Stir together yolks of eggs and cream over fire till mixture becomes thick. Add sherry and seasoning. Pour this mixture into pan with hot lobster. Add claret, and serve at once.

Scrambled Eggs with Tomatoes.

1 heaping tblsp. butter.	4 tsp. cream.
8 eggs.	6 tblsp. Nokomis tomato
Hiawatha seasonings.	pulp.

Melt butter and, when hot, add the eggs beaten with the cream. When eggs begin to set, add the tomato and seasoning, and continue to cook until of the right consistency. Serve on toast.

Shrimp Wiggle.

1 tblsp. butter.	A few grains Nokomis
1 tblsp. flour.	pepper.
$\frac{3}{4}$ cup milk.	1 cup Wampum peas.
Pinch Hiawatha salt.	1 doz. Blue Bird olives
1 can shrimps.	(chopped).

Make a white sauce of the flour, butter, and milk; cook for 5 minutes. When it thickens, add salt and pepper. Then stir in the shrimps, peas, and olives. Serve on toast or browned crackers.

CHAFING DISH RECIPES.

Shredded Ham with Currant Jelly Sauce.

$\frac{1}{2}$ tblsp. butter. A few grains Nokomis
 $\frac{1}{4}$ glass currant jelly. cayenne.
1 cup cold cooked ham, $\frac{1}{4}$ cup sherry wine.
shredded.

Put butter and currant jelly over the flame.
As soon as melted, add cayenne, wine, and ham.
Simmer for 5 minutes.

Sunday Night Supper Dish.

$1\frac{1}{2}$ cups dry, well-cooked 1 can Nokomis tomatoes.
Hiawatha spaghetti. $\frac{1}{4}$ lb. New York cheese.
 $1\frac{1}{2}$ doz. small sausages. Eggs.

Put the ingredients in a buttered baking dish
in the following order: spaghetti, cheese, toma-
toes, and sausages. Repeat twice, putting grated
cheese on top of all, and then drop on as many
eggs as there are people to serve. Put in oven
until eggs are poached.

Sweetbreads Braised in Butter.

2 tblsp. butter. 2 pair sweetbreads.

Melt the butter and add to it the blanched,
skinned, and sliced sweetbreads. Cook for 20
minutes, being careful they do not burn. Season
to taste.

Welsh Rarebit (for six).

$1\frac{1}{2}$ lb. New York cream Worcestershire sauce,
cheese. or drop or two of ta-
1 small tsp. Nokomis basco.
mustard. 2 tblsp. beer.
 $\frac{1}{2}$ tsp. Wampum pa- A little Hiawatha salt.
rika. Yolks 2 eggs.
1 tblsp. butter. Toast or crackers.

KING'S DAUGHTERS COOK BOOK.

Put the cheese through the meat grinder. Mix the mustard, paprika, Worcestershire sauce or tabasco, and salt in a cup.

Melt the butter in the chafing dish, then add 1 tblsp. of the beer and the cheese. As soon as the cheese is melted, add another tblsp. of beer and the contents of the cup. Stir constantly until it is of a thick, creamy consistency. Then add the slightly-beaten egg yolks. Remove from the fire; do not cook an instant after adding the eggs. Serve at once on crackers or toast. It is nice to dip the toast in boiling water an instant before covering with the rarebit.

Preserves.

Amber Marmalade.

1 whole grapefruit. 1 lemon.
1 orange.

Shave all very thin, using all but the core. Place seeds in separate dish; add 3 times as much water as fruit, and put some of it over the seeds. Let stand over night in earthenware jar. Next morning strain water from seeds and add it to the fruit. Boil 10 minutes only. Let stand over another night. The second morning measure and boil 1 hour, then add as much sugar as there is fruit and water, stirring until dissolved. Boil 1 hour, till jellies. Makes 12 glasses.

Apple Chutney.

15 large apples.	1 qt. Blue Bird vinegar.
2 green peppers.	2 cups brown sugar.
1 cup Nokomis seeded raisins.	2 tblsp. mustard seed.
2 chopped onions.	Hiawatha ginger and salt to taste.

Pare apples, core and chop with peppers, remove seeds; add raisins, onions, and vinegar. Let simmer 2 hours; add brown sugar and spices; let cook slowly 1 hour. Seal while hot.

Blue Plum Conserve.

1 basket plums. 4 oranges.
Equal amount of sugar. 1½ lb. Nokomis raisins.
Cook slowly until thick.

KING'S DAUGHTERS COOK BOOK.

Brandied Peaches.

7 lbs. peaches. 1 qt. brandy.
3 lbs. sugar. Nokomis spices to taste.

Cook the peaches until tender in a syrup of the sugar and a little water. When done, remove peaches from the syrup and place in glass jars. Cover with brandy, seal, and let stand for several weeks before using.

Cantaloupe Marmalade.

8 cantaloupes. $\frac{3}{4}$ cup preserved ginger.
4 lemons. Sugar.

Peel and seed cantaloupes and cut in small squares. Slice all of the lemon, removing the seeds. To 2 cups of fruit add $\frac{3}{4}$ cup sugar. Boil all together slowly till clear and thick.

Chili Sauce.

12 large, ripe tomatoes. 2 tblsp. Blue Bird salt.
4 large, green peppers. 1 teacup Wampum vine-
2 large onions. gar.
3 tblsp. sugar.

Chop onions and peppers fine; peel and slice tomatoes; put together and boil 1 hour; add vinegar, sugar, and salt; boil 20 minutes longer. Seal and put in jars.

Chopped Chow Chow.

1 qt. green tomatoes. 1 qt. cauliflower.
1 qt. green cucumbers. 1 pt. onions.

Cook and cut cauliflower in small pieces and finely chop other ingredients. Soak over night in a weak brine and drain in the morning. Cook until clear in equal parts of Wampum vinegar

PRESERVES.

and water enough to cover. Pour off and add 1 quart Wampum vinegar, 2 cups sugar thickened with $\frac{1}{2}$ cup flour, $\frac{1}{4}$ oz. Wampum mustard, 1 oz. turmeric mixed with a little vinegar. Cook for about 10 minutes, being careful not to burn. Pour over pickles and seal. Add Hiawatha salt, if necessary.

Chopped Pickles.

Blue Bird vinegar.	3 stalks celery, chopped.
10 large, green cucum- bers.	1 cup Hiawatha salt.
	Nokomis black pepper.
Onions to make $\frac{1}{2}$ quan- tity of cucumbers.	Celery seed.
	Mustard seed.

Peel onions and cucumbers, and chop fine; salt well. After standing 3 hours, drain, rinse and drain again. Add ingredients, cover with cold vinegar, and put in glass jars.

Chopped Tomato Pickle.

1 pk. green tomatoes.	1 large head cabbage.
6 large peppers.	Nokomis cinnamon.
2 red peppers.	Blue Bird cloves.
6 onions.	White mustard seed.
Hiawatha vinegar.	Sugar to taste.

Slice tomatoes and put into a weak brine for 12 hours; drain and chop fine. Chop peppers, onions, and cabbage; scald the whole in vinegar and water; drain, and add spices. Cover with fresh vinegar.

Cold Catsup.

1 pk. ripe tomatoes.	$\frac{1}{2}$ cup Blue Bird salt.
4 large roots horse rad- ish (grated).	$\frac{3}{4}$ cup each brown and white mustard seed.

KING'S DAUGHTERS COOK BOOK.

2½ tblsp. Nokomis black pepper.
3 red peppers, chopped fine.
4 large white onions.
2 tsp. Hiawatha ground cloves.
4 tsp. Hiawatha cinnamon.
4 bunches celery, chopped.
2 tsp. celery seed.
1½ qts. Wampum cider vinegar.

Peel tomatoes, cut very fine, and drain off all the water before adding ingredients. Mix well and bottle cold.

Crab Apple and Plum Jelly.

1 pk. crab apples. 1 square basket blue plums.

Add 3 cups water to apples and stew until soft. Drain over night. Add 1 cup water to plums and stew until soft. Drain over night. The above should make:

9 large cups apple juice. 6 large cups plum juice.

Put 3 cups apple and 2 cups plum juice, 5 cups sugar in big kettle, and boil 20 minutes. Skim as it boils. Have glasses scalded, and pour jelly in them, using silver spoon to keep glasses from cracking. Make in 3 batches. Each batch makes 18 small glasses. Seal each glass with parafine.

Cranberry Jelly.

4 cups cranberries. 2 cups water.
2 cups sugar.

Pick over and wash cranberries. Cook them (covered) in the water until they are soft and bursting from the skins. Press through a strainer; add the sugar and stir until it is dissolved, then boil 8 to 10 minutes, or until a drop jells on a cold plate. Skim, pour into molds or

PRESERVES.

glasses which have been wet with cold water, and set away to cool.

Cucumber Pickles.

88 cucumbers.	1 tsp. Hiawatha cloves.
1 plate horseradish.	3 tblsp. Hiawatha all-
2 tblsp. Nokomis whole	spice.
black pepper.	4 tblsp. mustard seed.
2 red peppers.	3 tblsp. celery seed.
2 onions.	1 lb. sugar.
1 tsp. Blue Bird mace.	2 pieces ginger.

Let cucumbers stand in salted water for one day and night. Drain and thoroughly mix ingredients and pour over the cucumbers. Put into stone jars, cover with a plate. Let stand some time before using.

Cucumber and Onion Pickles.

1 doz. medium-sized	1 tsp. Nokomis black
cucumbers.	pepper.
$\frac{1}{2}$ doz. small onions.	1 tsp. white mustard
1 pt. Wampum vinegar.	seed.
1 cup sugar.	1 tsp. celery seed.
Hiawatha salt.	1 tsp. Blue Bird ground
1 stick cinnamon.	ginger.

Slice cucumbers and onions, and sprinkle with a handful of salt. Let stand 1 hour; drain; if too salty, rinse off. Let vinegar, sugar, pepper, and spices come to a boil. Put in pickles and scald well.

Currant and Raspberry Jelly.

16 qts. currants.	12 pts. raspberries.
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Add 3 cups water to currants and stew until soft. Drain over night. Mash the raspberries

KING'S DAUGHTERS COOK BOOK.

and stew until soft. Drain over night. This makes 9 cups currant juice and 6 cups raspberry juice. Put 3 cups currant, 2 cups raspberry juice, and 5 cups sugar into a big kettle, and boil 20 minutes. Skim as it boils. Have glasses scalded and pour jelly in, using silver spoon to keep glasses from cracking. Make in 3 batches. Each batch makes 18 glasses. Seal each glass with parafine.

Fancy Dill Pickles.

2 cups brown sugar.	$\frac{1}{2}$ cup water.
2 cups Wampum vinegar.	1 tblsp. mixed Nokomis spices.
1 doz. dill pickles.	2 onions.

Boil ingredients and pour over pickles; cut into inch lengths. Add the sliced onions, and seal in 2-quart jars.

French Mustard.

4 tblsp. Hiawatha mustard.	Blue Bird vinegar, enough to cover.
1 tblsp. sugar.	$\frac{1}{2}$ tsp. Wampum black pepper.
1 tsp. Nokomis cinnamon.	$\frac{1}{2}$ tsp. flour.
$\frac{1}{2}$ tsp. Wampum cloves.	

Mix well and let come to a boil. When cold, add 2 tablespoons Hiawatha olive oil. If necessary, thin with weak vinegar.

"Four-in-One" Jam.

1 qt. currants.	1 qt. cherries.
1 qt. gooseberries.	4 lbs. sugar.
1 qt. raspberries.	

Stew together into jam.

PRESERVES.

Gingered Pears.

4 lbs. pears. $\frac{1}{2}$ lb. candied ginger.
4 lbs. sugar. 2 lemons.

Slice pears and ginger and boil with the sugar for 1 hour. Boil the lemons whole in water until tender, then cut in small pieces, removing the seeds. Add to pears and simmer for 1 hour.

Grape Conserve.

3 pts. juice (of grapes). 3 lbs. sugar.
3 oranges (more if 1 lb. Hiawatha seeded
small). raisins.

Cut orange pulp into small pieces, grate the rind, and chop the raisins. Boil all until mixture jellies. Seal in glasses. In preparing grapes, either squeeze the pulp from the skin or separate by boiling.

Green Tomato Pickles, I (Sweet).

1 pk. green tomatoes. 1 cup sugar.
Wampum salt. 1 tblsp. Wampum cinna-
1 doz. good-sized mon.
onions. 1 tblsp. Blue Bird cloves.
6 red peppers. 1 tblsp. Hiawatha mus-
1 tblsp. Nokomis all- tard.
spice. 3 pts. Wampum vinegar.

Slice tomatoes, sprinkle well with salt, and let stand 24 hours. Drain off any liquor. Put a layer of the tomatoes in a kettle and then a layer of coarsely sliced onions. Between the layers put a sprinkling of the above given spices. Pour the vinegar over all; add more, if necessary, to completely cover them. Boil until tender.

KING'S DAUGHTERS COOK BOOK.

Green Tomato Pickles, II.

1 pk. green tomatoes.	2 oz. celery seed.
6 large onions.	1 tsp. Wampum cayenne
3 qts. Hiawatha vinegar.	pepper.
2 qts. water.	3 lbs. brown sugar.
2 tblsp. Nokomis cloves.	2 tblsp. Wampum gin-
2 oz. white mustard seed.	ger.

Slice tomatoes and onions, throw over a tea-cup of salt, and let stand 24 hours; drain well. In the morning take water and 1 quart of the vinegar and boil them together. Add the rest of the vinegar, sugar, and spices. Boil the pickles in this syrup. Boil for 15 minutes a little at a time, as it burns easily. Put cinnamon and cloves in a bag.

Mint Jelly.

Snow apples.	Equal weight sugar.
Fresh mint leaves.	

Wipe apples, pare and cut in quarters. Add cold water to barely cover, and add enough mint leaves, well washed, to give a decided mint flavor. Cover and cook slowly until apples are soft. Mash and drain in jelly bag. Boil 20 minutes. Add sugar, heated; add more mint leaves, if desired. Boil 5 minutes. Skim and turn into glasses. Let stand in sunny window 24 hours. Cover and remove to dry, cool place.

Olive Oil Pickles.

2 qts. green cucumbers.	$\frac{1}{4}$ tsp. Blue Bird cloves.
2 cups onions, thinly	$\frac{1}{4}$ tsp. Blue Bird allspice.
sliced.	$\frac{1}{4}$ tsp. celery seed.
$\frac{1}{4}$ cup Nokomis olive oil.	1 tsp. Wampum cinna-
$\frac{1}{4}$ cup mustard seed.	mon.
Hiawatha vinegar.	$\frac{1}{4}$ cup sugar.

PRESERVES.

Slice cucumbers very thin, cover with boiling water; when cold, drain and cover with a weak brine. Let stand 24 hours, then drain. Mix together the onions, sugar, oil, and spices, and add to the cucumbers. Mix well and add enough cold vinegar to cover thoroughly. Store in jars.

Orange Marmalade.

Slice very thin, rind and all, 3 large, seedless oranges and 1 lemon. Add to the sliced fruit 11 tumblerfuls of water, and set away for 24 hours. Then boil slowly for 1 hour. After boiling, add 4 pounds of granulated sugar, and set away for 24 hours longer. Then boil 1 hour and 25 minutes. Pour into glasses and cover with parafine.

Peach Marmalade.

A pound of sugar to a pound of slivered peaches. Cook till clear.

Peach Pickles.

7 lbs. peaches.	2 tsp. Wampum allspice.
4 lbs. sugar.	2 tsp. Blue Bird cinna-
1 pt. Hiawatha vinegar.	mon.
$\frac{1}{2}$ oz. ginger root.	$\frac{1}{2}$ tsp. Hiawatha mace.
1 tsp. Nokomis cloves.	

Pare peaches, but do not remove stones. Boil vinegar and sugar, and add to them spices tied in bags. Add peaches, and bring all to the boiling point. Place in stone jars and let stand 24 hours. Drain, and reboil the liquid; pour over the peaches again and let stand. Do this for 9 consecutive days. The last day, boil down until only sufficient to cover fruit. Add fruit, bring all to boiling point, then put in jars and seal.

KING'S DAUGHTERS COOK BOOK.

Pear Conserve.

8 lbs. pears.	$\frac{1}{2}$ lb. candied ginger, cut
6 lbs. sugar.	fine.
3 lemons, sliced.	

Cut pears in small slices; cover with sugar, lemons, and ginger. Set over night. Then cook until dark amber color. Keeps without sealing.

Picalilli.

1 pk. green tomatoes.	2 tblsp. Nokomis pepper.
8 large onions.	2 tblsp. Hiawatha cinna-
1 cup Hiawatha salt.	mon.
2 qts. water.	1 tblsp. Blue Bird cloves.
3 qts. Wampum vine-	2 tblsp. Wampum gin-
gar.	ger.
1 lb. sugar.	1 tblsp. Hiawatha all-
$\frac{1}{2}$ lb. white mustard	spice.
seed.	$\frac{1}{2}$ tsp. Nokomis cayenne.

Slice the tomatoes, chop the onion fine, sprinkle well with 1 cup of salt, and let stand over night. In the morning drain, add water and 1 quart of vinegar. Boil all together for 20 minutes. Drain through a colander and press out all liquid. Add 2 quarts of vinegar, sugar, and all other ingredients. Boil together until tender, stir often, and then seal in glass jars.

Pickled Steamed Pears.

7 lbs. pears.	1 tsp. Blue Bird allspice.
4 lbs. sugar.	2 tsp. Hiawatha cinna-
1 pt. Wampum vinegar.	mon.
$\frac{1}{2}$ oz. ginger root.	$\frac{1}{2}$ tsp. Nokomis mace.
1 tsp. Wampum cloves.	

Pare pears and steam until tender. Mix the spices and divide into 4 equal parts; put each

PRESERVES.

into a small square of muslin, tie tightly, and throw into the sugar and vinegar. Bring to the boiling point, add pears, and again bring to a boil. Seal in jars.

Pickled Onions.

Tiny white onions, Small bag whole peppers.
Nokomis spices. Blue Bird white vinegar.

Peel onions; cover with hot brine for 3 mornings. Drain thoroughly, and cover with vinegar, pepper, and spices, boiled together.

Pineapple and Orange Marmalade.

1 fresh pineapple, or 2 oranges.
Hiawatha brand. Sugar.

Remove outer part of pineapple. Put the rest and the oranges through a grinder. Use equal parts of pulp and sugar. Cook 20 minutes.

Plum Catsup.

8 lbs. plums. 2 tsp. Wampum cinna-
4 lbs. brown sugar. mon.
1 pt. Blue Bird vinegar. 1 tsp. Nokomis cloves.

Boil 3 hours. Put through colander, and bottle.

Ripe Tomato Chow-Chow.

36 ripe tomatoes. 16 dry onions.
8 green peppers. 4 cups brown sugar.
8 tblsp. Wampum salt. 7 cups Blue Bird vinegar.

Boil for 2 or 3 hours, or until it thickens.

Spiced Cherries.

7 lbs. seeded cherries. 1 qt. Hiawatha vinegar.
3 lbs. sugar. 1 tblsp. Nokomis cloves.

KING'S DAUGHTERS COOK BOOK.

Dissolve sugar in vinegar, and heat. Pour over the cherries and their juice. Cool and strain. Reheat the liquid and again pour over the cherries. Cool and strain. Repeat this 12 times. Then place in a stone jar, cover tightly, and add a weight.

Spiced Gooseberries.

7 lbs. gooseberries.	1 tblsp Nokomis cinna-
5 lbs. sugar.	mon.
$\frac{3}{4}$ pt. Hiawatha vinegar.	1 tsp. Nokomis cloves.
No water.	1 tsp. Nokomis allspice.

Boil over slow fire until thick.

Tomato Catsup.

1 pk. tomatoes.	1 tsp. Nokomis red pep-
$\frac{1}{2}$ cup Wampum salt.	per.
$1\frac{1}{2}$ cups sugar.	1 tsp. Nokomis black
1 cup Hiawatha vine-	pepper.
gar.	1 onion.
1 tsp. Nokomis cloves.	

Prepare tomatoes and onion, add other ingredients, and boil 20 minutes. Put through a sieve and boil down.

Watermelon Pickle.

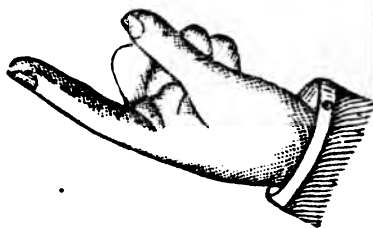
6 lbs. watermelon rind.	3 lbs. brown sugar.
Alum, size of an egg.	1 oz. whole cloves.
$1\frac{1}{2}$ pts. Wampum vine-	1 oz. stick cinnamon.
gar.	

Cut and slice rind and soak in water for 24 hours. Drain and boil in alum water until clear. Drain again, and pour over them vinegar, sugar, cloves, and cinnamon. Let stand for 24 hours, and boil all together for 15 minutes.

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Household Hints.

Corning Brine for Meat.

1 qt. Hiawatha salt. $\frac{1}{4}$ lb. brown sugar or Blue
1 gal. water. Bird molasses.
 $\frac{1}{2}$ oz. saltpetre.

Put on stove and scald well. Skim and set aside to cool. Pour over meat cold.

Heat, skim, and cool before pouring over another piece of meat.

A little Hiawatha salt added to gasoline and used for cleaning spots will prevent its forming a ring around the spot.

Apply a soft cloth wet in peroxide of hydrogen to a scorched place on a fine waist and iron over it. The scorch will disappear.

Cold Hiawatha starch rubbed on a badly scorched article and put in the sun will remove the scorch.

Heat the knife before cutting new bread and it will prevent crumbling.

Soap rubbed on a nail to be driven into a hard board will make it drive easily.

Vaseline rubbed on the cork of a glue bottle will prevent it sticking.

Camphor Ice.

1 oz. white wax. 2 oz. Hiawatha olive oil.
1 oz. spermaceti. $\frac{1}{4}$ oz. camphor gum.

KING'S DAUGHTERS COOK BOOK.

Break ingredients into fine pieces and cover with olive oil. Place in granite pan and simmer slowly until dissolved. Pour into small jars.

Cleaning Fluid.

1 gal. gasoline.	$\frac{1}{2}$ oz. chloroform.
1 oz. alcohol.	$\frac{1}{2}$ oz. ether.
$\frac{1}{8}$ oz. bay rum.	$\frac{1}{8}$ dram powdered borax.
$\frac{1}{8}$ oz. ammonia.	

Mix well. Keep away from fire.

Erasive Compound.

1 pt. benzine.	2 drams Nokomis am-
2 drams ether.	monia.
2 drams chloroform.	

Mix well. Keep away from fire.

Floor Cleaning Preparation.

1 tblsp. raw oil.	White soap size of wal-
2 tblsp. turpentine.	nut.
5 qts. water.	

Boil oil, turpentine, and soap in 1 quart of water until soap is dissolved, then add remaining 4 quarts of water. Apply to the floor with a cloth, a small space at a time, and rub dry with a clean, dry cloth.

Floor Polish.

1 oz. raw linseed oil.	1 oz. glycerine.
4 oz. turpentine.	1 oz. Hiawatha olive oil.

Mix well together and let stand over night. Shake before using.

HOUSEHOLD HINTS.

Hard White Soap.

5 lbs. clarified grease.	1 heaping tblsp. Hiawatha borax.
1 qt. and $\frac{1}{2}$ pt. warm water.	1 lb. can Red Seal lye.

Dissolve the borax in the water and shake in the lye gradually; stir occasionally until dissolved, and let stand until cold.

Melt your grease and when cold, but still liquid, pour the lye into it *very* gradually, stirring constantly.

When the mixture becomes ropery it is done. Pour into a shallow box lined with cotton cloth to facilitate the removal of the soap. Before it becomes too hard, remove from the box and cut into pieces of convenient size for use.

Corset boxes are fine to mold this soap.

Japanese Cleaner.

$\frac{1}{4}$ lb. Castile soap.	1 oz. alcohol.
$\frac{1}{4}$ lb. Hiawatha ammonia.	1 qt. boiling water to dissolve soap.
1 oz. ether.	4 qts. cold soft water.
1 oz. glycerine.	

Mix well and keep in a bottle.

Javelle Water.

Dissolve 1 pound Wampum soda in 1 quart of boiling water. Mix separately $\frac{1}{2}$ pound chloride of lime in 2 quarts cold water. Let lime stand until clear, then strain through cheese cloth into washing soda. Bottle and keep in a dark place. When using, take equal parts of Javelle water and cold water. Dip stains until they disappear. Always rinse thoroughly in cold water. When used for bleaching, add 1 tablespoon Blue Bird ammonia to 1 quart of water.

KING'S DAUGHTERS COOK BOOK.

Kerosene Emulsion.

$\frac{1}{2}$ lb. common soap. 1 gal. water.
2 gal. kerosene.

Dissolve soap in hot water, remove from fire and add kerosene while hot. Pump or stir the liquid until it is creamy, so oil will not separate. For killing plant lice, dilute with 2 parts water.

Washing Blankets.

Cut and melt 1 bar Ivory soap in $\frac{1}{2}$ pail boiling water.

4 tblsp. Hiawatha ammonia. 4 tblsp. Nokomis powdered borax.
2 $\frac{1}{2}$ pails cold water.

Mix well and soak the blankets in the mixture for $\frac{1}{2}$ hour, rubbing the soiled places.

Hang blankets out, dripping wet, after rinsing through water of the same lukewarm temperature.

Menus.

MONDAY.

Breakfast.

Oranges, halved.
Cream Hearts, Cream and Sugar.
Scrambled Eggs. Toast and Empress Coffee.

Luncheon.

Stone's Cream of Tomato Soup.
Toasted St. Johnsbury Crackers.
Tuna Soufflé. Bread and Butter.
Pear Sauce. Ginger Snaps.

Dinner.

Steak with Mushrooms.
New Potatoes Creamed with Parsley.
Escalloped Tomatoes.
Pineapple and Celery Salad. Cheese Crackers.
Chocolate Pie.

TUESDAY.

Breakfast.

Grape Fruit.
Hiawatha Rolled Oats with Dates in it.
Broiled Bacon. Corn Bread.
Uzar Coffee.

Luncheon.

Meat Soufflé (Left-over Steak from Monday.)
Hot Baking Powder Biscuits and Honey.
Hot Chocolate and Whipped Cream.

Dinner.

Stone's Consommé.
Roast Chicken. Stuffed Potatoes.
Creamed Onions. Pickled Peaches.
Green Pepper Salad.
Chocolate Mousse. Cake.

WEDNESDAY.

Breakfast.

Stewed Prunes.
Wampum Corn Flakes and Cream.
Omelet. Toast. Empress Coffee.

Luncheon.

Stone's Creamed Chicken with Rice.
Fruit Salad.
Graham Bread Sandwiches.

Dinner.

Baked Ham in Milk. Candied Sweet Potatoes.
Creamed Cauliflower.
Apple and Celery Salad with Mayonnaise.
Strawberry Short Cake.

THURSDAY.

Breakfast.

Baked Apples and Cream.
Codfish Balls. Toast. Orange Marmalade.
Empress Coffee.

Luncheon.

Eggs Baked in Tomato Sauce.
Grape Fruit Salad, French Dressing.
Hot Gingerbread with Whipped Cream.

Dinner.

Stone's Cream of Pea Soup.
Roast Lamb with Mint Sauce.
Potatoes au Gratin. Asparagus on Toast.
Peach Meringue Pudding.

FRIDAY.

Breakfast.

Sliced Oranges.
Blue Bird Oatmeal with Cream.
Poached Eggs on Toast. Empress Coffee.

Luncheon.

Dried Beef in Cream Sauce. Baked Potatoes.
Malaga Grape Salad. Crackers.

Dinner.

Vegetable Soup.
Baked Trout with Lemon and Egg Sauce.
Escalloped Potatoes.
Cabbage Salad. Crackers.
Lemon Water Ice. Spice Cake.

SATURDAY.

Breakfast.

Bananas with Cream.
Waffles and Maple Syrup.
Toast. Empress Coffee.

Luncheon.

English Monkey in Chafing Dish.
Potato Chips. Fresh Tomatoes, Sliced.
Brown Betty. Cocoanut Cookies.

Dinner.

Lamb Chops. Creamed Potatoes.
Green Peas in Trimballs.
Combination Salad. Crackers.
Maple Mousse. Sponge Cake.

SUNDAY.

Breakfast.

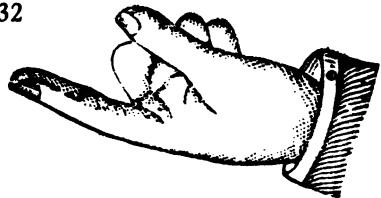
Grape Fruit.
Puffed Rice and Cream.
Broiled Bacon. Date Muffins. Uzar Coffee.

Dinner.

Roast Beef. Browned Potatoes.
Fried Parsnips.
Mustard Pickles. Currant Jelly.
Lettuce Salad with Thousand Island Dressing.
Fruit Ice Cream. Brownies.

Supper.

Cheese Soufflé. Hot Biscuits and Jam.
Pear Salad.



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